

INDEX

	Card No.
Canned Vegetables, Guidelines for Heating.....	Q-G-1
Dehydrated, Compressed Vegetables, Guidelines for Heating	Q-G-5
Fresh Vegetables, Guidelines for Simmering.....	Q-G-2
Frozen Vegetables, Guidelines for Cooking.....	Q-G-3
Potato Bar, Guidelines for.....	Q-G-4
Steam Cooking Vegetables, Guidelines for.....	Q-G-6
Beans, Canned, Baked.....	Q-2
Beans, Canned, Green	
Herbed.....	Q-26
Parisienne.....	Q-42
with Corn.....	Q-39-1
Beans, Canned, Kidney	
Baked	Q-2-1
Italian Style	Q-4-1
Beans, Canned, Pinto	
Baked	Q-2-2
Refried with Cheese	Q-38

	Card No.
Beans, Canned, Refried.....	Q-38-1
with Cheese.....	Q-38-2
Beans, Dry (Kidney, Pinto or White)	
Baked	
Boston Baked.....	Q-3
Italian-Style.....	Q-4
Savory.....	Q-3-1
Savory Style Beans	Q-5-1
Simmered Dry.....	Q-5
without Bacon.....	Q-5-2
Spanish Style Beans.....	Q-6
Beans, Green, Dehydrated, Compressed	
Green Beans with Corn.....	Q-39-2
Beans, Frozen, Green or Wax	
Green Beans Creole	Q-7-1
Green Beans Nicoise.....	Q-7-3
Green Beans Southern Style	Q-7-4
Green Beans with Corn.....	Q-39

Card No.

Beans, Frozen, Green or Wax-Continued

Green Beans with Mushrooms	Q-7-2
Lyonnais Green or Wax Beans	Q-7
Parisienne	Q-42-1
Sesame Glazed	Q-72

Beets

Harvard	Q-8
Hot Spiced	Q-9
in Orange-Lemon Sauce	Q-8-1

Broccoli

Herbed	Q-65
Parmesan	Q-24
Polonaise	Q-10
South of the Border	Q-76
Medley	Q-76-1

Brussels Sprouts

Parmesan	Q-24-1
Polonaise	Q-10-1
Sprouts Superba	Q-11

Cabbage, Fresh

Calico	Q-12-1
Fried	Q-12

Card No.

Cabbage, Fresh-Fried-Continued

Chinese, Fried	Q-15
with Bacon	Q-12-2

Cabbage, Fresh, Red

with Sweet and Sour Sauce	Q-43
---------------------------------	------

Carrots

and Celery Amandine	Q-16
Glazed	Q-17-1
Lyonnais	Q-17
Orange Amandine	Q-14

Cauliflower

Au Gratin	Q-18
French Fried	Q-20
Parmesan	Q-24-2
Polonaise	Q-10-2

Corn, Cream Style

Fritters	Q-21
Pancake Mix	Q-21-1
Scalloped	Q-23

Corn, Whole Kernel

Calico	Q-27
Mexican	Q-27-2

INDEX

	Card No.
Corn, Whole Kernel-Continued	
O'Brien	Q-27-1
Scalloped.....	Q-23-1
Eggplant	
Parmesan	Q-28
Ratatouille (Country Style Eggplant and Zucchini)	
Q-22	
Greens, Fresh Collards	
Southern Style	Q-29
Sweet Sour	Q-29-2
Greens, Fresh Kale	
Southern Style	Q-29-3
Greens, Frozen (Collards Mustard or Turnip)	
Southern Style	Q-29-1
Mushrooms	
Sauteed	Q-30
and Onions	Q-30-1

	Card No.
Okra	
and Tomato Gumbo	Q-31
French Fried.....	Q-20-1
Melange	Q-503
Southern Fried	Q-32
Onion Ring Mix (Dehydrated Potatoes, Onion Flavored)	
French Fried Onion Rings.....	Q-35-3
Onions, Dehydrated	
Smothered	Q-37
Onions, Dry	
French Fried Onion Rings.....	Q-35
Frozen.....	Q-35-1
Tempura Fried	Q-35-2
Fried.....	Q-36
Spanish.....	Q-34
Peas, Canned	
with Mushrooms	Q-41-4

Card No.

Peas, Frozen

with Carrots	Q-41-1
with Celery	Q-41-2
with Mushrooms	Q-41
with Onions	Q-41-3

Potatoes, Sweet

Baked	Q-66
Candied	Q-67
Glazed	Q-67-1
with Blended Syrup	Q-67-2
Marshmallow	Q-69-2
Mashed	Q-69
Scalloped and Apples	Q-13
Southern Style	Q-69-1

Potatoes, White, Dehydrated

Au Gratin (Sliced)	Q-51-1
German Griddle Cakes (Sliced)	Q-19
Hashed Brown (Diced)	Q-54-4
Hashed Brown (Sliced)	Q-54
Lyonnaise (Sliced)	Q-54-1
O'Brien (Sliced)	Q-54-2
Scalloped (Diced)	Q-55-2

Card No.

Potatoes, White, Dehydrated-Continued

Scalloped (Sliced)	Q-55-1
and Onions	Q-55

Potatoes, White, Fresh

and Herbs	Q-78
Au Gratin	Q-51
Baked	Q-44
Quick Baked Halves	Q-44-1
Cottage Fried	Q-46-1
Deviled Oven Fries	Q-75
Franconia	Q-50-1
French Fried	Q-45
Garlic Cheese	Q-500
Garlic Roasted Wedges	Q-70
Grilled Patties	Q-48-1
Hashed Brown	Q-46
Home Fried	Q-47
Italian Roasted	Q-502
Lyonnaise	Q-46-3
Mashed	Q-48
O'Brien	Q-49
Oven Browned	Q-50

INDEX

	Card No.
Potatoes, White, Fresh-Continued	
Oven-Glo.....	Q-50-2
Paprika Buttered.....	Q-33-1
Parsley Buttered.....	Q-33
Rissole.....	Q-52
Roasted Pepper.....	Q-504
Rosemary Roasted Wedges.....	Q-71
Scalloped.....	Q-53
and Onions	Q-53-1
Potatoes, White, Frozen, French Fries	
Baked Potato Rounds.....	Q-45-6
French Fried	Q-45-1
Oven Method	Q-45-2
Shoestring.....	Q-45-3
Oven Method	Q-45-4
Potatoes, White, Frozen, Shredded	
Hashed Brown (3 Ounces)	Q-46-2
Hashed Brown (2 ½ Ounces)	Q-46-4

	Card No.
Potatoes, White, Frozen, Shredded-Continued	
Pancakes, Baked	Q-77
Potatoes, White, Instant, Granules	
Golden Potato Balls	Q-56
Grilled Potato Cakes	Q-57-1
Mashed.....	Q-57
Potatoes, White, Shredded, Dehydrated	
Hashed Brown.....	Q-54-3
Pancakes, Dehydrated	Q-77-1
Potato Mix	
French Fries	Q-45-5
Sauerkraut	
German	Q-59
Spinach	
Club	Q-60
Tangy	Q-63
Squash	
and Carrot Medley	Q-74

Card No.

Squash-Continued

Baked Hubbard	Q-61
Creole Summer.....	Q-62
Louisiana Style, Smothered.....	Q-64
Savory Summer	Q-64-1

Tomatoes

Stewed.....	Q-58
with Croutons.....	Q-58-1

Turnips and Bacon Q-40

Vegetable Combos

Beans, Green, French Style, Lima and Carrots	Q-1-2
Beans, Green, French Style, Carrots and Celery ..	Q-1-5
Broccoli, Corn and Carrots	Q-1-1
Brussels Sprouts, Corn and Carrots.....	Q-1-4
Cauliflower, Peas and Carrots.....	Q-1-3
Corn, Beans, and Carrots	Q-1-6

Vegetable Stir Fry Q-25

Japanese Q-73

Vegetables, Tempura..... Q-68

GUIDELINES FOR HEATING CANNED VEGETABLES

YIELD: 100 Portions			EACH PORTION: See Note 8	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Asparagus, spears and stalks or cut spears	31 lb 12 oz	35-No. 300 cn	<ol style="list-style-type: none"> 1. Pour off half the liquid except for beans in tomato sauce, cream style corn, blackeyed peas, sauerkraut, red cabbage and tomatoes. 2. Place in steam-jacketed kettle or stock pot. 3. Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. 4. Place in serving pans. Garnish as desired.
Beans, green or wax. . .	37 lb 14 oz	6-No. 10 cn	
Beans, lima.	39 lb 6 oz	6-No. 10 cn	
Beans, white, in tomato sauce with pork	41 lb 4 oz	6-No. 10 cn	
	or	or		
	40 lb	16-No. 2 $\frac{1}{2}$ tall cn		
Beets.	39 lb.	6-No. 10 cn	
Cabbage, red, sweet and sour	39 lb.	6-No. 10 cn	
Carrots.	39 lb 6 oz	6-No. 10 cn	
Chinese vegetables, mixed	38 lb 4 oz	6-No. 10 cn	
Corn, cream style. . . .	39 lb 12 oz	6-No. 10 cn	
Corn, whole kernel. . .	39 lb 12 oz	6-No. 10 cn	
Okra.	38 lb	38-No. 303 cn	
Onions.	37 lb 14 oz	6-No. 10 cn	
Peas.	39 lb 6 oz	6-No. 10 cn	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, blackeyed.	39 lb 12 oz	6-No. 10 cn	
Potatoes, sweet.	40 lb	6-No. 10 cn	
	or	or		
	29 lb 13 oz	28-No. 3 vac cn		
Potatoes, white, whole	38 lb 4 oz	6-No. 10 cn	
Sauerkraut, shredded	37 lb 2 oz	6-No. 10 cn	
Spinach.	36 lb 12 oz	6-No. 10 cn	
Tomatoes.	38 lb 4 oz	6-No. 10 cn	

- NOTE:
1. Prepare vegetables in small batches to prevent mushy, broken, or discolored vegetables because of overcooking.
 2. In Step 2, vegetables (green beans, lima beans and blackeyed peas) may be seasoned with 1 lb (3 cups) diced raw bacon. Cook bacon until crisp; drain. Add to vegetables. Simmer blackeyed peas 45 minutes.
 3. In Step 2, vegetables may be seasoned with 2 to 3 tsp black pepper.
 4. In Step 4, 1 lb (2 cups) melted butter or margarine may be added to asparagus, green, wax or lima beans, beets, carrots, whole kernel corn, okra, onions, peas, sweet or white potatoes, or spinach.
 5. Vegetables may be steamed. See Guidelines for Steam Cooking Vegetables (Recipe No. Q-G-6) for directions.
 6. For other size cans, see Recipe No. A-5.
 7. To heat vacuum packed whole kernel corn, add 3 cups water.
 8. About $\frac{3}{4}$ cup, except asparagus.

GUIDELINES FOR SIMMERING FRESH VEGETABLES

YIELD: 100 Portions			EACH PORTION: See Portion Size Below		
VEGETABLE	AS PUR- CHASED (A.P.)	EDIBLE PORTION (E.P.) LBS	AMOUNT OF WATER	COOKING TIME MINUTES (APPROX)	PORTION SIZE
Asparagus.....	37 lb 13 oz	20.....	1½ gal. . .	10 to 20	4 to 5 spears
Broccoli.....	49 lb 4 oz	30.....	4½ gal. . .	10 to 15	3 to 4 stalks
Cabbage.....	34 lb 13 oz	30.....	4½ gal. . .	12 to 15	4½ oz wedge
Carrots, ¼ inch slices.....	36 lb 10 oz	30.....	3 gal. . . .	15 to 25	¾ cup
Carrots, 2 inch strips.....	32 lb 15 oz	27 lb. . .	3½ gal. . .	15	¾ cup
Cauliflower	36 lb. . . .	30.....	4½ gal. . .	12	5 to 6 flowerets
Corn-on-the-cob (100 ears) .	55 lb.	to cover. .	5 to 10	1 ear
Greens, collard.....	40 lb 8 oz	30.....	3 gal. . . .	20 to 30	¾ cup
Greens, kale.....	25 lb 8 oz	18.....	3 qt.	10 to 12	¾ cup
Onions.....	33 lb 5 oz	30.....	4½ gal. . .	15 to 25	¾ cup
Parsnips.....	35 lb 7 oz	30.....	to cover	20 to 40	5 to 6 pieces
Potatoes, sweet.....	43 lb 2 oz	34 lb 8 oz	to cover	25 to 35	3 to 4 pieces
Potatoes, white.....	43 lb. . . .	35.....	to cover	20 to 25	1 potato or 2 to 3 pieces
Rutabagas.....	35 lb 7 oz	30.....	3 gal. . . .	20 to 30	¾ cup
Spinach.....	29 lb 7 oz	27.....	3 qt.	3 to 10	¾ cup
Squash, summer.....	37 lb 13 oz	36.....	3 cups. . .	10 to 20	¾ cup
Squash, fall and winter...	35 lb 12 oz	30.....	4½ qt. . .	15 to 30	¾ cup
Turnips, sliced.....	36 lb 15 oz	30.....	3 gal. . . .	20 to 30	¾ cup

METHOD

1. Wash, trim and prepare vegetables according to directions on A-31.
2. Bring water to a boil in steam-jacketed kettle or stock pot.
3. Add 1 tbsp salt.
4. Add vegetables (E.P.); bring water back to a boil. Cover; reduce heat to simmer; cook for indicated time or until vegetable is just tender.
5. Drain; reserving 3 cups cooking liquid for use in Step 6; place vegetables in serving pans.
6. Garnish as desired. OPTIONAL: (Melt 1 lb [2 cups] butter or margarine; combine with reserved cooking liquid; pour an equal amount over vegetables in each pan.)

- NOTE:
1. See Recipe No. A-7 for conversion factor of A.P.(As Purchased) to E.P. (Edible Portion).
 2. Cut vegetables into bite size pieces. Cooking time will vary according to thickness (size) of pieces.
 3. Vegetables should be cooked in prescribed amounts of water to ensure maximum amounts of nutrients are retained.
 4. Schedule completion of cooking fresh vegetables as near serving time as possible, never more than 20 minutes before serving.
 5. Cook asparagus, broccoli, cauliflower, collards, kale, spinach, and squash in quantities no larger than 50 portion batches.
 6. To cook in steamer, place vegetables in pans. See Guidelines for Steam Cooking Vegetables (Recipe No. Q-G-6). Follow Step 5.

GUIDELINES FOR COOKING FROZEN VEGETABLES

YIELD: 100 Portions			EACH PORTION: See Note 10	
VEGETABLES	POUNDS	APPROX. AMOUNT OF WATER	APPROX. COOKING TIME	METHOD
Asparagus.	18 lb.	1 gal.	5 to 8 min	<ol style="list-style-type: none"> 1. Bring water to a boil in a steam-jacketed kettle or stock pot. 2. Add 1 tbsp salt. 3. Add vegetables; stir well. 4. Return to a boil; cover. 5. Reduce heat; cook gently for indicated time or until vegetable is just tender. 6. Drain; reserving 3 cups cooking liquid for use in Step 7. Place vegetables in serving pans.
Beans, green, wax or French style	24 lb.	2 $\frac{1}{4}$ gal. ...	5 to 8 min	
Beans, lima	27 lb.	2 $\frac{1}{4}$ gal. ...	6 to 12 min	
Broccoli.	30 lb.	2 $\frac{1}{4}$ gal. ...	6 to 8 min	
Brussels sprouts. ...	30 lb.	2 $\frac{1}{4}$ gal. ...	7 to 9 min	
Carrots, slices.	30 lb.	1 $\frac{1}{2}$ gal. ...	10 to 13 min	
Cauliflower.	30 lb.	3 $\frac{1}{3}$ gal. ...	4 to 8 min	
Corn-on-the-cob (100 ears)	58 lb 5 oz.	6 gal.	5 to 10 min	
Corn, whole kernel	27 lb.	1 $\frac{1}{2}$ gal. ...	4 to 6 min	
Greens, collard, mustard or turnip	54 lb.	3 gal.	15 to 30 min	
Okra.	27 lb.	1 $\frac{1}{2}$ gal. ...	4 to 7 min	
Peas.	27 lb.	1 $\frac{7}{8}$ gal. ...	7 to 8 min	
Peas and carrots. ...	27 lb.	2 $\frac{1}{4}$ gal. ...	6 to 8 min	
Spinach.	27 lb.	3 qt.	4 to 6 min	
Squash, summer. ...	60 lb.	1 $\frac{1}{2}$ qt.	7 to 9 min	
Succotash.	27 lb.	2 $\frac{1}{4}$ gal. ...	6 to 12 min	
Vegetables, mixed	27 lb.	2 $\frac{1}{4}$ gal. ...	7 to 8 min	

Cooking liquid, reserved	3 cups....	7. Combine melted butter or margarine with reserved cooking liquid. Pour an equal amount over vegetables in each pan.
Butter or margarine, melted (optional)	1 lb.	2 cups....	

- NOTE:
1. Vegetables should be cooked in prescribed amounts of water to ensure maximum amounts of nutrients are retained.
 2. Cooking time refers to time after water has returned to second boil.
 3. Use progressive cooking for vegetables. Calculate cooking time; schedule preparation for quantity needed at 30 minute intervals; cook no more than 50 portions at a time.
 4. Tap lightly to break up solid blocks. Partially thaw spinach and other leafy green vegetables.
 5. To prevent breaking up, place asparagus, broccoli, Brussels sprouts and cauliflower in a wire basket for immersion in boiling water.
 6. To cook in steamer, see Guidelines for Steam Cooking Vegetables (Recipe No. Q-G-6). Follow Step 7.
 7. Lima beans require 2 cups additional cooking liquid when held on steam table.
 8. In Step 7, 2 to 3 tsp black pepper may be added.
 9. In Step 7, 3 oz (1½ cups) fresh chopped parsley may be added to carrots, cauliflower, squash and succotash.
 10. EACH PORTION: About ¾ cup except serve 4 to 5 asparagus spears, 2 to 3 broccoli spears, 7 Brussels sprouts or 5 to 6 cauliflower flowerets.

GUIDELINES FOR POTATO BAR

The potato bar is a popular way to serve baked potatoes along with various toppings. Prepare cold toppings. Keep refrigerated until ready to serve. Prepare baked potatoes and hot toppings. Keep hot. Assemble cold items on potato bar along with hot items. Replenish potato bar as needed.

ITEM	APPROXIMATE PORTION SIZE	100 PORTIONS	
		A.P. WEIGHT AND/ OR RECIPE	E. P.
Potatoes, white, baked	1 Potato (6 1/2 Ounces)	55 lb. Use 1 recipe Baked Potatoes (Recipe No. Q-44)
TOPPINGS			
Butter or margarine ..	1 pat.	1 lb 2 oz (100 pats)
Broccoli, partially cooked	2 tbsp.	20 lb. Use 1 recipe Broccoli (Recipe No. Q-G-3). Chop partially cooked broccoli in 1-inch pieces
Tomatoes, fresh, finely chopped	2 tbsp.	6 lb 8 oz.	6 lb 6 oz (3 1/4 qt)

ITEM	APPROXIMATE PORTION SIZE	100 PORTIONS	
		A.P. WEIGHT AND/ OR RECIPE	E. P.
Cheese, Cheddar or American, Swiss, Mozzarella or Monterey Jack, shredded	2 tbsp.	3 lb 2 oz.	3 ¹ / ₄ qt. ...
Cheese, cottage.	1/4 cup (1-No. 16 scoop)	12 lb 8 oz.	6 ¹ / ₄ qt. ...
Chili.	1/2 cup (1-size 2 ladle)	Use 1/2 recipe Chili Con Carne with Beans (Recipe No. L-59)	3 ¹ / ₈ gal. ...
Chives, dehydrated. .	1/2 tsp.	1/3 oz (2 ³ / ₄ -1/8 oz co)	1 cup. ...
Onions, dry, chopped	2 tsp.	3 lb 5 oz.	3 lb (2 ¹ / ₄ qt)
Sour cream.	1 tbsp.	3 lb 3 oz (6 ¹ / ₄ cups)
Yogurt, plain.	1 tbsp.	3 lb 7 oz (6 ¹ / ₄ cups)

NOTE: Ensure there are sufficient serving utensils for baked potatoes and each topping.

GUIDELINES FOR HEATING DEHYDRATED, COMPRESSED VEGETABLES**YIELD: 100 Portions****EACH PORTION: 3/4 Cup**

INGREDIENTS	WEIGHTS	MEASURES	APPROX. AMT. OF WATER	METHOD
Beans, green, dehydrated, compressed	2 lb 15 oz	3-No. 2 1/2 cn	4 1/2 gal	<ol style="list-style-type: none"> 1. Bring water to a boil in steam-jacketed kettle or stock pot. 2. Add 1 tbsp salt. 3. Prepare according to following rehydration guidelines for type of vegetable selected. 4. Drain; reserve 3 cups cooking liquid. 5. Place vegetables in serving pans. 6. Combine butter or margarine and reserved cooking liquid. Pour an equal amount over vegetables in each pan. Garnish as desired.
Peas, dehydrated, sweet (green), compressed	7 lb 2 oz	6-No. 2 1/2 cn	6 gal. . .	
Vegetables, mixed, dehydrated, compressed	4 lb 8 oz	4 1/2-No. 2 1/2 cn	6 3/4 gal	
Butter or margarine, melted (optional)	1 lb.	2 cups.	

NOTE: In Step 6, 2 to 3 tsp black pepper may be added if desired.**REVISION****(OVER)**

REHYDRATION GUIDELINES

<i>Type Vegetable</i>	<i>Approximate Standing Time</i>	<i>Procedure</i>
Beans, green	10 minutes	Simmer until beans separate, stirring occasionally. Remove from heat. Let stand uncovered until rehydrated.
Peas, green	12 to 15 minutes	Turn off heat; stir; cover. Let stand until rehydrated.
Vegetables, mixed	5 to 7 minutes	Return to boil; stir gently to break apart. Simmer 2 minutes; turn off heat; let stand until rehydrated.

GUIDELINES FOR STEAM COOKING VEGETABLES

Canned Vegetables

Place vegetables not more than 2 inches deep in shallow perforated or solid steamer or steam table pans. Add enough liquid for serving. At 5 lb pressure, heat 3 to 5 minutes; at 15 lb pressure, heat 3 to 4 minutes.

Fresh and Frozen Vegetables

For fresh vegetables, fill steamer pans not more than 4 inches deep. For uniform cooking of frozen vegetables, place vegetables no more than 2 inches deep in shallow pans. Use steam table pans if available. Follow manufacturer's directions for cooking times or use guidelines below. In some cases, it may be necessary to establish your own cooking time; note time on appropriate recipe card.

<u>Vegetable</u>	<u>Directions for Cooking</u>	Approximate Cooking Time (Minutes)	
		<u>5 lb pressure</u>	<u>15 lb pressure (high speed type)</u>
Asparagus, fresh	Place whole stalks in single layers in a solid pan, or place stalks flat 2 inches deep in perforated pan.	6—8	3—5
Asparagus, frozen, cuts and tips	Partially thaw. Arrange in single layers in shallow solid pan or perforated pan.	5—8	3—4
Beans, green or wax, frozen	Break frozen blocks into pieces. Place in shallow perforated pan or shallow solid pan filled $\frac{2}{3}$ full.	20—30	3—4

NOTE: See Guidelines For Steam Cookers, Recipe No. A-21.

REVISION

(OVER)

Q-G. VEGETABLES No. 6(1)
Approximate Cooking Time
(Minutes)

<u>Vegetable</u>	<u>Directions for Cooking</u>	<u>5 lb pressure</u>	<u>15 lb pressure (high speed type)</u>
Beans, lima, frozen	Place loose frozen beans in perforated pan or shallow solid pan.	20—25	3—5
Broccoli, frozen	Place partially thawed in shallow solid pan or perforated pan.	8—10	3—5
Brussels sprouts, frozen	Place partially thawed in shallow solid pan or perforated pan.	5—10	2½—3
Cabbage, wedges, fresh (3 oz each)	Place in shallow solid pan or perforated pan.	8—15	5—10
Carrots, fresh, cut in 2 inch lengthwise strips	Place in shallow solid pan filled ½ full or perforated pan.	12—15	3—5
Carrots, slices, frozen	Place in shallow solid pan filled ½ full or perforated pan.	9—10	2½—3
Cauliflower, fresh, flowerets	Place in shallow solid pan or perforated pan.	10—12	8—10
Cauliflower, frozen, flowerets	Partially thaw. Break blocks in pieces. Place in shallow solid pan or perforated pan.	6—8	3—3½

(CONTINUED)

GUIDELINES FOR STEAM COOKING VEGETABLES

<u>Vegetable</u>	<u>Directions for Cooking</u>	Approximate Cooking Time (Minutes)	
		<u>5 lb pressure</u>	<u>15 lb pressure (high speed type)</u>
Corn, fresh, on-the-cob	Place in perforated pan.	10—12	8—10
Corn, frozen, on-the-cob	Place in perforated pan.	7—9	4—6
Corn, frozen, whole kernel	Place in shallow solid pan.	9—12	2—3
Okra, frozen	Place in shallow solid pan.	3—5	2—3
Onions, dry, whole	Place in perforated pan.	20—30	10—20
Parsnips, fresh, quartered	Place in perforated pan.	15—20	10—20
Peas, frozen	Place in shallow solid pan.	5—8	1½—2½
Peas and carrots, frozen	Place in shallow solid pan.	5—8	1½—2½
Potatoes, sweet, fresh, whole, unpared	Place in perforated pan.	25—35	20—30
Potatoes, white, fresh, halves or quarters	Place in perforated pan.	30—35	20—30

<u>Vegetable</u>	<u>Directions for Cooking</u>	Approximate Cooking Time (Minutes)	
		<u>5 lb pressure</u>	<u>15 lb pressure (high speed type)</u>
Rutabagas, fresh, cut in 1/2 inch dices or slices	Place in shallow solid pan or perforated pan.	25—30	15—20
Spinach, frozen	Partially thaw and divide into 3 to 4 blocks. Place in shallow solid pan.	5—10	3—4
Squash, fresh, summer	Place in shallow solid pan.	8—12	5—8
Squash, frozen, summer	Place in shallow solid pan.	8—12	1 1/2—2
Squash, fresh, fall and winter, cut in 2 inch pieces	Place in shallow solid pan or perforated pan.	20—25	15—20
Turnips, fresh, white, cut in 1/8 inch slices	Place in shallow solid pan 1/2 full or perforated pan.	15—20	5—6



VEGETABLE COMBOS

YIELD: 100 Portions (3 Pans)

EACH PORTION: $\frac{3}{4}$ CupPAN SIZE: 12 by 20 by 2 $\frac{1}{2}$ -inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
1. BROCCOLI COMBO				
Broccoli, frozen, spears. . .	12 lb.	1. Prepare frozen vegetables according to Recipe No. Q-G-3 and fresh vegetables according to Recipe No. Q-G-2. To cook in steam cooker, follow Recipe No. Q-G-6.
Corn, frozen, whole kernel	12 lb.	
Carrots, fresh, cut in 1 to 2 inch pieces	6 lb.	
Margarine or butter, melted (optional)	1 lb. . .	2 cups.	2. Drain; reserve liquid for use in Step 3.
Reserved cooking liquid.	3 cups.	3. Combine cooked vegetables; toss lightly; place in serving pans. Combine margarine or butter and reserved cooking liquid. Pour an equal quantity over each pan.
2. BEAN COMBO				
Beans, green, frozen, French style	15 lb.	4. Garnish as desired (See Recipe No. A-22).
Beans, lima, frozen. . .	7 lb 8 oz	
Carrots, fresh, cut in 1 to 2 inch pieces	7 lb 8 oz	
Margarine or butter, melted (optional)	1 lb. . .	2 cups.	
Reserved cooking liquid.	3 cups.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
3. CAULIFLOWER COMBO				
Cauliflower, frozen.	7 lb 8 oz	
Peas and carrots, frozen. .	22 lb 8 oz	
Margarine or butter, melted (optional)	1 lb.	2 cups.	
Reserved cooking liquid.	3 cups.	
4. BRUSSELS SPROUTS COMBO				
Brussels sprouts, frozen. .	12 lb.	
Corn, frozen, whole kernel	12 lb.	
Carrots, fresh, cut in 1 to 2 inch pieces	6 lb.	
Margarine or butter, melted (optional)	1 lb.	2 cups.	
Reserved cooking liquid.	3 cups.	

(CONTINUED)

VEGETABLE COMBOS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
5. GREEN BEAN COMBO				
Beans, green, frozen, French style	18 lb.	
Carrots, fresh, cut in 1 to 2 inch pieces	9 lb.	
Celery (1 to 2 inch pieces), fresh (See Note 3)	3 lb.	
Margarine or butter, melted (optional)	1 lb. . . .	2 cups.	
Reserved cooking liquid.	3 cups.	
6. CORN COMBO				
Corn, frozen, whole kernel	11 lb 4 oz	
Beans, green, frozen, round cut	11 lb 4 oz	
Carrots, fresh, cut in 1 to 2 inch pieces	7 lb 8 oz	
Margarine or butter, melted (optional)	1 lb. . . .	2 cups.	
Reserved cooking liquid.	3 cups.	

- NOTE:
1. In Step 1, of Vegetable Combos 1 and 4, 7 lb 6 oz fresh carrots A.P. will yield 6 lb carrot pieces.
 2. In Step 1, of Vegetable Combos 2 and 6, 9 lb 3 oz fresh carrots A.P. will yield 7 lb 8 oz carrot pieces.
 3. In Step 1, of Vegetable Combos 5, 11 lb fresh carrots A.P. will yield 9 lb carrots; 4 lb 2 oz fresh celery A.P. will yield 3 lb celery.
 4. Other combinations of vegetables (frozen, fresh, or canned) may be used; however, color, shape, and texture should be considered.
 5. If desired, vegetable combos may be served with lemon wedges for margarine or butter. Use 13 fresh lemons (3 lb 4 oz A.P.). Cut 8 wedges per lemon.
 6. For other seasoning ideas, see Guidelines For Using Herbs (Recipe No. A-30).

BAKED BEANS (Canned Beans)

YIELD: 100 Portions (2 Pans)			EACH PORTION: 1/2 Cup (4 1/2 Ounces)	
PAN SIZE: 12 by 20 by 4-inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw, thawed	1 lb.	1. Cook bacon according to Recipe Nos. L-2 or L-2-2. Drain. Finely chop.
Onions, dry, chopped	1 lb 12 oz	5 1/4 cups	2. Combine onions, beans, catsup, sugar, mustard, and bacon. Mix well. 3. Pour about 7 3/4 qt bean mixture into each pan. 4. Bake, uncovered, 1 1/2 to 2 hours or until browned.
Beans, white, canned with pork in tomato	30 lb 15 oz	13 1/2 qt (4 1/2-No. 10 cn)	
Catsup, tomato.	1 lb 4 oz	2 1/4 cups	
Sugar, brown, packed	13 oz.	1 3/4 cups	
Mustard, prepared...	6 oz.	3/4 cup...	

- NOTE:
1. In Step 2, 1 lb 15 oz dry onions A.P. will yield 1 lb 12 oz chopped onions.
 2. In Step 2, 3 1/3 oz (1 cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 2, 30 lb 15 oz (12 1/3-No. 2 1/2 cn) canned white beans with pork in tomato sauce may be used.

4. In Step 4, if convection oven is used, bake at 325°F. 1½ hours on high fan, open vent.
5. In Step 5, if microwave-convection oven is used, bake at 375°F. 1 hour with 100% microwave power throughout.
6. Other sizes and types of pans may be used. See Recipe No. A-25.
7. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATIONS

1. **BAKED BEANS (KIDNEY BEANS, CANNED):** Follow Step 1. In Step 2, use 27 lb 8 oz (4-No. 10 cn) canned kidney beans. Increase catsup to 1 lb 7 oz (2⅓ cups); packed brown sugar to 1 lb 12 oz (3¾ cups). Follow Steps 3 and 4.
2. **BAKED BEANS (PINTO BEANS, CANNED):** Follow Step 1. In Step 2, use 28 lb (28-No. 300 or 303 cn) canned pinto beans. Increase catsup to 1 lb 7 oz (2⅓ cups); packed brown sugar to 1 lb 12 oz (3¾ cups). Follow Steps 3 and 4.

BOSTON BAKED BEANS

YIELD: 100 Portions (2 Pans)			EACH PORTION: $\frac{1}{2}$ Cup ($4\frac{1}{2}$ Ounces)	
PAN SIZE: 18 by 24-inch Roasting Pan			TEMPERATURE: 350° F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, kidney, pinto or white, dry	9 lb.	$5\frac{1}{2}$ qt.	1. Pick over beans, removing dis- colored beans and foreign matter. Wash beans thoroughly. 2. Cover with water; bring to a boil; boil 2 minutes; turn off heat. 3. Cover; let soak 1 hour.
Water, cold.	$5\frac{1}{2}$ gal.	
Water, hot.	Variable	4. Bring beans to a boil; add more water if necessary to keep beans covered. Simmer $1\frac{1}{2}$ hours or until tender (not mushy). 5. Drain beans; reserve liquid and beans.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt.	1 1/2 oz. ...	2 1/3 tbsp	6. Combine salt, mustard flour, brown sugar, vinegar, molasses, reserved liquid and water, and bacon. Add to beans; mix well.
Mustard flour.	1 1/4 oz. ...	6 1/3 tbsp	
Sugar, brown, packed	1 lb.	2 1/8 cups	7. Pour about 20 lb 2 oz (7 1/2 qt) bean mixture into each lightly greased pan; cover. Bake 2 hours or until sauce is just below surface of beans. Remove cover; bake 15 minutes. Stir. Bake 15 minutes or until set.
Vinegar.	1/4 cup.	
Molasses.	2 cups.	
Reserved bean liquid and water	1 gal.	
Bacon, raw, chopped	1 lb. ...	3 cups.	

- NOTE: 1. Alternate Method: Follow Step 1. Omit Steps 2 and 3. Cover beans with cool water; soak overnight; drain. In Step 4, use 3 1/2 gal cold water. Follow Steps 5 through 7.
2. In Step 7, if convection oven is used, bake at 325°F., 1 hour to 1 hour 15 minutes (or until sauce is just below surface of beans) on high fan, closed vent. Uncover; stir; bake additional 15 minutes or until set, on low fan.
3. Other sizes and types of pans may be used. See Recipe No. A-4.
4. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. **SAVORY BAKED BEANS:** Follow Steps 1 through 5. In Step 6, use 2 1/2 qt bean liquid and water; add 3 lb 9 oz (1 1/2 qt--1/2-No. 10 cn) catsup and 10 1/2 oz (2 cups) chopped dry onions (12 oz A.P.). Follow Step 7.

ITALIAN-STYLE BAKED BEANS

YIELD: 100 Portions (2 Pans)				EACH PORTION: $\frac{1}{2}$ Cup ($4\frac{1}{2}$ Ounces)	
PAN SIZE: 12 by 20 by 4-inch Steam Table Pan				TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Beans, kidney, pinto, or white, dry	6 lb. . .	$3\frac{3}{4}$ qt.	1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. 2. Cover with water; bring to a boil; boil 2 minutes; turn off heat. 3. Cover; let soak 1 hour.	
Water, cold.	$3\frac{3}{4}$ gal.		
Water, hot.	variable.		
Onions, dry, chopped	1 lb 4 oz	$3\frac{3}{4}$ cups.	4. Bring beans to a boil; add more water if necessary to keep beans covered. Simmer $1\frac{1}{2}$ hours or until beans are just tender (not mushy). 5. Drain beans; reserve liquid for use in Step 7; beans for use in Step 8. 6. Sauté onions and celery in salad oil, shortening or olive oil 10 minutes or until tender.	
Celery, fresh, finely diced	1 lb 8 oz	$4\frac{1}{2}$ cups.		
Salad oil, shortening, melted or olive oil	3 oz. . . .	6 tbsp.		

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Parsley, fresh, chopped	2 oz.	1 cup...	7. Add parsley, thyme, oregano, salt, pepper, garlic, basil, sugar, tomato paste, and liquids to onion mixture; bring to a boil; reduce heat; simmer 10 minutes.
Thyme, ground.	1/2 tsp..	
Oregano, crushed.	1 tbsp..	
Salt.	1 1/2 oz...	2 1/3 tbsp	8. Place 1 gal cooked beans in each pan; add 3 3/4 qt sauce; mix carefully.
Pepper, black.	1 1/2 tsp	
Garlic, dehydrated...	1 1/4 tsp	
Basil, ground.	2 tsp...	9. Cover; bake 1 hour.
Sugar, granulated....	1 tbsp..	
Tomato paste, canned	5 lb 13 oz	10 1/2 cups (3-No. 2 1/2 cn)	
Bean liquid and water	1 gal....	
Cheese, grated, Parmesan	6 oz.	1 1/2 cups	10. Sprinkle cheese over beans.

- NOTE: 1. Alternate Method: Follow Step 1. Omit Steps 2 and 3. Cover beans with cool water; soak overnight. Follow Steps 4 and 5.
2. In Step 6, 2 3/4 oz (2/3 cup plus 3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 6, 1 lb 6 oz dry onions A.P. will yield 1 lb 4 oz chopped onions; 2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz finely diced celery.
4. In Step 7, 1/2 oz (12/3 tbsp-5 cloves) minced dry garlic may be used. Sauté with onions.

(CONTINUED)

ITALIAN-STYLE BAKED BEANS

5. In Step 7, 1/4 cup dehydrated parsley may be used.
6. In Step 7, 3-36 oz cn canned tomato juice concentrate may be used.
7. Other sizes and types of pans may be used. See Recipe No. A-25.
8. In Step 9, if convection oven is used, bake at 325°F. 45 minutes on low fan, open vent.
9. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. **ITALIAN-STYLE BAKED BEANS (KIDNEY OR PINTO BEANS, CANNED):** Omit Steps 1 through 4. In Step 5, use 20 lb 10 oz (3-No. 10 cn) canned kidney beans or 20 lb 10 oz (21-No. 300 or No. 303 cn) canned pinto beans. Follow Steps 6 through 10.

REVISION

SIMMERED DRY BEANS

(Kidney, Pinto, and White)

YIELD: 100 Portions				EACH PORTION: $\frac{2}{3}$ Cup (4 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, kidney, pinto, or white, dry	8 lb...	1 $\frac{1}{4}$ gal	1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. 2. Cover with water; bring to a boil in steam-jacketed kettle or stock pot; boil 2 minutes; turn off heat. 3. Cover; let soak 1 hour.
Water, cold.	5 gal...	
Bacon, raw, chopped	2 lb....	1 $\frac{1}{2}$ qt	
Salt.....	1 $\frac{1}{4}$ oz	2 tbsp..	4. Add bacon, salt, and pepper to beans.
Pepper, black.....	1 tbsp..	
Water, hot.....	variable	5. Bring to a boil; add more water if necessary to keep beans covered; cover. Simmer 1 $\frac{1}{2}$ hours or until beans are just tender.

NOTE: 1. Alternate Method: Follow Step 1. Omit Steps 2 and 3. Cover beans with cool water; soak overnight. Follow Steps 4 and 5.

2. One No. 6 scoop may be used. See Recipe No. A-4.

REVISION

(OVER)

VARIATIONS

1. **SAVORY STYLE BEANS:** Follow Steps 1 through 3. Omit Step 4. Add 1 lb 4 oz ($3\frac{3}{4}$ cups) dry chopped onions (1 lb 6 oz A.P.); 1 lb 8 oz ($4\frac{1}{2}$ cups) chopped fresh celery (2 lb 1 oz A.P.); 2 tsp dehydrated garlic; 2 tsp ground cumin; and 2 tsp black pepper. In Step 5, simmer 2 hours or until beans are tender.
2. **SIMMERED DRY BEANS (WITHOUT BACON):** Follow Steps 1 through 3. In Step 4, omit bacon. Follow Step 5.

SPANISH STYLE BEANS

YIELD: 100 Portions				EACH PORTION: 1/2 Cup (4 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, pinto, dry	8 lb. . .	1 1/4 gal.	1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. 2. Cover with water; bring to a boil in steam-jacketed kettle or stock pot; boil 2 minutes; turn off heat. 3. Cover; let soak 1 hour.
Water, cold.	5 gal.	
Salt.	4 oz. .	6 tbsp.	
Water, hot.	variable	4. Bring beans to a boil. If necessary, add more water to keep beans covered. Simmer 30 minutes.
Onions, dry, finely chopped	1 lb. .	3 cups.	5. Add onions, tomatoes, sugar, mustard flour, cloves, and pepper; simmer 1 hour or until beans are just tender.
Tomatoes, canned, crushed	6 lb 6 oz	3 qt (1-No. 10 cn)	
Sugar, granulated	1 lb. .	2 1/4 cups	
Mustard flour.	2 tbsp.	
Cloves, ground.	1/2 tsp.	
Pepper, black.	1 tsp.	

REVISION

(OVER)

- NOTE:**
1. Alternate Method: Follow Step 1. Omit Steps 2 and 3. Cover beans with cool water; soak overnight. Follow Steps 4 and 5.
 2. In Step 1, 8 lb white dry beans may be used.
 3. In Step 5, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 5, 1 lb 2 oz dry onions A.P. will yield 1 lb finely chopped onions.
 5. One No. 8 scoop may be used. See Recipe No. A-4.

LYONNAISE GREEN OR WAX BEANS

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (3 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, sliced. . Butter or margarine	3 lb. 12 oz.	3 qt. 1 1/2 cups	1. Sauté onions in butter or margarine until tender. Set aside for use in Step 4.
Beans, green or wax, frozen	16 lb.	2. Add beans to boiling water.
Salt.....	2/3 oz.	1 tbsp.	3. Bring to a boil; cover; simmer 5 to 8 minutes or until just tender.
Water, boiling.....	1 1/2 gal.	Drain; reserve 1 qt liquid.
Pepper, black.....	3/4 tsp.	4. Combine onions, beans, bean liquid, and pepper. Mix lightly.

- NOTE: 1. Follow Step 1. Omit Steps 2 and 3. Use 25 lb 4 oz (4-No. 10 cn) canned green or wax beans for frozen beans. Drain; reserve 1 qt liquid for use in Step 4.
2. Follow Step 1. Omit Steps 2 and 3. Use 1 lb 15 oz (2-No. 2 1/2 cn) canned dehydrated, compressed green beans for frozen beans. Prepare according to Recipe No. Q-G-5. Drain beans; reserve 1 qt liquid. In Step 4, omit pepper; combine reserved liquid with ingredients.

REVISION

(OVER)

3. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb sliced onions.
4. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
5. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATIONS

1. **GREEN BEANS CREOLE:** Omit Step 1. Follow Steps 2 and 3. Omit Step 4. Add $\frac{3}{4}$ recipe (1 $\frac{1}{2}$ gal) Creole Sauce (Recipe No. O-5) to drained beans.
2. **GREEN BEANS WITH MUSHROOMS:** In Step 1, omit onions; drain 3 lb 9 oz (2-jumbo or 4-8Z cn) canned mushrooms. Sauté in butter or margarine. Follow Steps 2 through 4.
3. **GREEN BEANS NICOISE:** In Step 1, add $\frac{1}{2}$ tsp dehydrated garlic to onions. Follow Steps 2 and 3. In Step 4, drain 6 lb 5 oz (1-No. 10 cn) canned tomatoes. Crush tomatoes; combine with remaining ingredients. Mix lightly.
4. **GREEN BEANS SOUTHERN STYLE:** Omit Step 1. In Step 2, omit salt. Cook 1 lb bacon until crisp; drain; crumble bacon; reserve 4 oz ($\frac{1}{2}$ cup) bacon fat. Add bacon fat to beans and water. Follow Step 3. Add reserved bean liquid, crumbled bacon and $\frac{3}{4}$ tsp black pepper. Mix lightly. Omit Step 4.

HARVARD BEETS

YIELD: 100 Portions			EACH PORTION: $\frac{3}{4}$ Cup (6 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beets, canned.	39 lb. ...	4 $\frac{1}{2}$ gal (6-No. 10 cn)	1. Drain beets; reserve liquid for use in Step 2; beets for use in Step 6.
Reserved liquid and water	8 lb 4 oz	4 $\frac{1}{8}$ qt.	2. Add cloves to liquid; bring to a boil.
Cloves, ground.	1 $\frac{1}{3}$ oz.	1 $\frac{1}{3}$ tbsp	
Starch, corn.	6 $\frac{1}{3}$ oz. ...	1 $\frac{1}{2}$ cups	3. Dissolve cornstarch in cold water; add to boiling liquid.
Water, cold.	1 lb 8 oz	3 cups.	
Sugar, granulated	1 lb 8 oz	3 $\frac{1}{3}$ cups	5. Add sugar, salt, vinegar, and margarine or butter to thickened mixture, stir until blended.
Salt.	2 $\frac{1}{3}$ oz.	1 tbsp.	
Vinegar.	1 lb 2 oz	2 $\frac{1}{4}$ cups	6. Add drained beets to sauce; heat to a boil.
Margarine or butter (optional)	8 oz.	1 cup.	

VARIATION

1. **BEETS IN ORANGE-LEMON SAUCE:** Follow Steps 1 through 4. In Step 5, omit vinegar. Use 6 oz ($\frac{3}{4}$ cup) lemon juice (1 lb 2 oz-4 $\frac{1}{2}$ lemons A.P.), 2 $\frac{1}{3}$ oz (3 tbsp) grated lemon rind and 1 lb 11 oz (3 cups) orange juice (3 lb 12 oz-7 $\frac{1}{2}$ oranges A.P.) or use 10 oz ($\frac{1}{3}$ -32 oz cn) frozen orange juice combined with 1 lb (2 cups) water or 1 lb 9 oz ($\frac{1}{2}$ -No. 3 cyl cn) canned orange juice. Follow Step 6.

HOT SPICED BEETS

YIELD: 100 Portions			EACH PORTION: $\frac{3}{4}$ Cup (6 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beets, canned.....	39 lb...	4 $\frac{1}{2}$ gal (6-No. 10 cn)	1. Drain beets; reserve liquid for use in Step 2; beets for use in Step 4.
Reserved liquid and water	9 lb.....	4 $\frac{1}{2}$ qt.....	2. Add reserved liquid and water, vinegar, cinnamon, cloves, salt, pepper, and sugars; mix well.
Vinegar.....	6 lb.....	3 qt.....	3. Bring to a boil; reduce heat; simmer 10 minutes.
Cinnamon, ground..	$\frac{1}{3}$ oz...	1 $\frac{1}{2}$ tbsp..	
Cloves, ground.....	$\frac{1}{2}$ oz...	3 tbsp....	
Salt.....	$\frac{2}{3}$ oz...	1 tbsp....	
Pepper, black.....	$\frac{1}{4}$ oz...	1 tbsp....	
Sugar, granulated	1 lb 7 oz	3 cups....	
Sugar, brown, packed	2 lb 15 oz	6 $\frac{1}{3}$ cups..	
Margarine or butter (optional)	8 oz....	1 cup.....	4. Add beets and margarine or butter; heat to serving temperature.

NOTE: Beets may be served cold. In Step 4, omit margarine or butter; DO NOT heat. Serve well chilled.



BROCCOLI POLONAISE**YIELD: 100 Portions (4 Pans)****EACH PORTION: 2 to 3 Spears (3 Ounces)****PAN SIZE: 12 by 20 by 2¹/₂-inch Steam Table Pan**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Broccoli, frozen..... Salt..... Water, boiling.....	20 lb..... 1 oz..... 1 ² / ₃ tbsp to cover	1. Add frozen broccoli to boiling salted water; return to a boil; cook, UNCOVERED , 3 minutes. Cover; reduce heat; cook 7 to 9 minutes or until just tender. Drain; place an equal quantity in each pan.
Bread crumbs, dry.. Butter or margarine, melted	1 lb..... 8 oz.....	1 qt.... 1 cup...	2. Brown crumbs in butter or margarine. Sprinkle 1 cup crumbs over broccoli in each pan.
Eggs, hard cooked, chopped	1 lb 8 oz	9 eggs..	3. Garnish with hard cooked chopped eggs.

NOTE: Other sizes and types of pans may be used. See Recipe No. A-25.**REVISION****(OVER)**

VARIATIONS

1. **BRUSSELS SPROUTS POLONAISE:** In Step 1, add 20 lb frozen Brussels sprouts to salted water; return to a boil; cook, **UNCOVERED**, 7 to 9 minutes. Cover; reduce heat; cook 3 minutes or until tender. Drain. Place an equal quantity of mixture in each of 2 pans. Follow Steps 2 and 3. **EACH PORTION:** 1/2 Cup (4-6 Brussels sprouts).
2. **CAULIFLOWER POLONAISE:** In Step 1, add 20 lb frozen cauliflower to salted water; return to a boil. Cover; reduce heat; allow cauliflower to simmer 4 minutes or until tender. Drain. Place an equal quantity in 2 pans. Follow Steps 2 and 3. **EACH PORTION:** 1/2 Cup (3-4 flowers or 3 Ounces).

SPROUTS SUPERBA

YIELD: 100 Portions (2 Pans)			EACH PORTION: 1/2 Cup (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Brussels sprouts, frozen	17 lb.	1. Add Brussels sprouts to boiling salted water; return to a boil; cook 8 to 10 minutes. 2. Drain; set aside for use in Step 5.
Salt.	5/8 oz.	2 1/2 tsp	
Water, boiling.	14 lb ...	1 3/4 gal	
Celery, fresh cut in 1/4-inch diagonal slices	3 lb.	3/4 gal.	3. Sauté celery in margarine or butter 5 minutes until tender.
Margarine or butter	2 oz.	1/4 cup	
Soup, condensed, cream of mushroom	6 lb 4 oz	3 qt	4. Combine soup and water; mix well add celery, pimientos, garlic powder and white pepper. Simmer 10 minutes. 5. Add Brussel sprouts to soup mixture mix lightly. Simmer 5 minutes or until hot.
Water	2 lb	1 qt.	
Pimientos, canned, drained, chopped	1 lb	1 7/8 cup	
Garlic, powder	5/8 oz ..	2 tbsp	
Pepper, white (optional)	1/8 oz .	2 tsp...	

- NOTE: 1. In Step 3, 4 lb 2 oz fresh celery A.P. will yield 3 lb sliced celery.
 2. In Step 4, 3-7 oz cn canned pimientos may be used.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

FRIED CABBAGE

YIELD: 100 Portions				EACH PORTION: 1/2 Cup (2 1/2 Ounces)
TEMPERATURE: 325°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, coarsely shredded	20 lb. .	8 3/4 gal.	1. Divide cabbage into 2 batches.
Butter, margarine or salad oil	12 oz. .	1 1/2 cups	2. Fry each batch in butter, margarine or salad oil 10 minutes or until tender, stirring frequently to avoid scorching.
Salt..... Pepper, black.....	1 1/4 oz	2 tbsp.. 1 tbsp..	3. Add 1 tbsp salt and 1 1/2 tsp pepper to each batch.

- NOTE: 1. In Step 1, 25 lb fresh cabbage A.P. will yield 20 lb coarsely shredded cabbage.
 2. Recipe may be prepared in 350°F. oven. In Step 2, place cabbage in 1 roasting pan (18 by 24-inches); bake uncovered 1 hour; stir occasionally.
 3. Recipe may be prepared in a tilting fry pan. See Recipe No. A-24.

VARIATIONS

- CALICO CABBAGE:** In Step 1, use 18 lb (about 8 gal) cabbage (22 lb 8 oz A.P.). Add 8 oz (2 cups) fresh shredded carrots (10 oz A.P.), 8 oz (2 cups) fresh celery rings (11 oz A.P.), and 1 lb (3 cups) chopped dry onions (1 lb 2 oz A.P.) to cabbage. Follow Step 2. In Step 3, use 3 1/2 oz (1/2 cup) granulated sugar. Add 1/4 cup to each batch.
- FRIED CABBAGE WITH BACON:** Cook 2 lb raw bacon until crisp. Drain; crumble bacon. In Step 2, add 1 2/3 cups crumbled bacon to each batch. In Step 3, reduce salt to 2/3 oz (1 tbsp). (Note: 8 oz precooked bacon, chopped, may be used. Heat with cabbage).

REVISION

SCALLOPED SWEET POTATOES AND APPLES**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1/2 Cup (5 Ounces)****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, sweet, canned	22 lb 5 oz	3 gal (21-No. 3 vac cn)	1. Arrange 3 qt potatoes and 3 cups apples in alternate layers in each pan.
Apples, canned, sliced, drained	6 lb 12 oz	3 qt (1-No. 10 cn)	
Sugar, brown, packed	2 lb 4 oz	4 ³ / ₄ cups..	2. Combine brown sugar, shortening or salad oil, salt and water in steam-jacketed kettle or stock pot. Cook at low heat, stirring constantly, until sugar is dissolves. Pour an equal quantity over potatoes in each pan. 3. Bake 30 minutes or until apples and potatoes are thoroughly heated.
Shortening, melted or salad oil	10 oz.	1 ¹ / ₄ cups..	
Salt.....	1 oz.	1 ² / ₃ tbsp..	
Water.....	1 qt.....	

- NOTE:**
1. In Step 1, 36 lb (24-No. 3 squat cn), 34 lb 7 oz (19-No. 2¹/₂ cn) or 37 lb 2 oz (5¹/₂-No. 10 cn) canned sweet potatoes may be used. Drain potatoes.
 2. In Step 2, 2 oz (1/2 cup) ground cinnamon may be added.
 3. In Step 3, if convection oven is used, bake at 300°F. 30 minutes on low fan, open vent.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

REVISION

ORANGE CARROTS AMANDINE

YIELD: 100 Portions			EACH PORTION: $\frac{1}{2}$ Cup ($2\frac{1}{2}$ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, cut in $\frac{1}{2}$ by 2 inch strips	16 lb. . .	$3\frac{1}{2}$ gal.	1. Add carrots to boiling salted water. Return to a boil; reduce heat; simmer 15 minutes or until tender. 2. Drain; set aside for use in Step 4.
Salt.	$\frac{1}{2}$ oz. . .	2 tsp.	
Water, boiling.	16 lb. . .	2 gal.	
Margarine or butter, melted	10 oz. .	$1\frac{1}{4}$ cups	3. Add brown sugar, orange rind, orange juice, and almonds to melted margarine or butter. Blend well.
Sugar, brown, packed	$7\frac{1}{2}$ oz	1 cup.	
Orange rind.	1 oz. . .	3 tbsp.	4. Add glaze to carrots; mix until carrots are well coated.
Orange juice.	$2\frac{2}{3}$ oz	$\frac{1}{3}$ cup.	
Almonds, slivered. . .	1 lb. . .	3 cups ($\frac{1}{2}$ -No. 5 cn)	

- NOTE: 1. In Step 1, 20 lb fresh carrots A.P. will yield 16 lb carrots cut in $\frac{1}{2}$ by 2 inch strips.
2. In Step 3, 12 oz (2 oranges) fresh oranges A.P. will yield $\frac{1}{3}$ cup juice and 3 tbsp rind.

ORIENTAL STIR-FRY CABBAGE

Yield 100 Portions **Pan Size** TILTING FRY PAN (1) Pans 350° F.
Each Portion 3/4 CUP (5 OUNCES) 12 X 20 X 2 1/2 STEAM TABLE PAN (4) Pans

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
55 cal	12 g	2 g	1 g	9 %	0 mg	320 mg	3 g	60 mg

Ingredients**Weight****Measure****Issue**

CABBAGE, FRESH TRIMMED & CORED, SLICED 1/8 INCH

24 lb

9 3/4 gal

27 3/4 lb

PEPPERS, SWEET, FRESH, RED STEMMED, SEEDED, CORED,
SLICED 1/8 INCH

5 lb

1 1/4 gal

6 1/8 lb

ONIONS, DRY PEELED, SLICED 1/8 INCH

5 lb

1 1/4 gal

5 5/8 lb

SOY SAUCE

1 3/8 lb

2 1/4 cup

SUGAR, BROWN PACKED

7 1/2 oz

1 cup

GARLIC POWDER

1 3/4 oz

6 tbsps

GINGER, GROUND

3/4 oz

1/4 cup

PEPPER, BLACK

3/8 oz

1 2/3 tbsps

WATER

1 1/8 lb

2 1/4 cup

CORNSTARCH

7/8 oz

3 tbsps

NONSTICK COOKING SPRAY

1 oz

Methods

- 1 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Prepare cabbage, onions and peppers according to Recipe No. A-31. CCP: Refrigerate product at 41° F. or lower for use in Step 4.
- 2 Combine soy sauce, brown sugar, garlic powder, ginger and pepper; mix thoroughly. Bring to a boil; reduce heat to simmer.
- 3 Blend cornstarch with water until dissolved; add to soy sauce mixture stirring constantly; simmer 2 minutes or until lightly thickened and clear. Remove from heat; CCP: Hold at 140° F. or higher for use in Step 5.
- 4 Preheat tilt-fry pan. Spray lightly with non-stick spray; Stir-cook vegetables in 25 portion batches as follows: cabbage and onions - 5 minutes; add red peppers - 1 minute. Do not overcook!
- 5 Remove to serving pans. Pour 11 oz (1 1/4 cups) sauce over each 25 portion batch of cabbage. Mix thoroughly to distribute the sauce. Serve immediately.

CARROT AND CELERY AMANDINE



REVISION

CARROT AND CELERY AMANDINE

YIELD: 100 Portions (1 Pan)			EACH PORTION: 1/2 Cup (3 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, cut in 1/2 inch diagonal slices	10 lb 11 oz	2 1/2 gal..	1. Add carrots and celery to boiling salted water. Return to a boil; reduce heat; simmer 10 minutes or until tender.
Celery, fresh, cut in 3/4 inch diagonal slices	7 lb 11 oz	2 gal.	
Water, boiling.....	27 lb....	3 3/8 gal..	2. Drain; reserve carrots and celery for use in Step 4.
Salt.....	1 1/2 oz...	2 1/3 tbsp..	
Almonds, slivered....	1 lb.	3 cups	3. Spread almonds on pan in a thin layer. Heat 12 to 15 minutes, stirring occasionally until almonds are lightly browned. Remove from oven.
Lemon juice	6 1/2 oz...	3/4 cup	
Margarine, melted...	5 1/3 oz...	2/3 cup	
				4. Add almonds, lemon juice and margarine to carrot and celery. Toss or stir lightly. Mix thoroughly.

- NOTE:
1. In Step 1, 13 lb 1 oz fresh carrots A.P. will yield 10 lb 11 oz (2 1/2 gal) carrots cut in diagonal slices; 10 lb 8 oz fresh celery A.P. will yield 7 lb 11 oz (2 gal) celery cut in diagonal slices.
 2. In Step 3, if convection oven is used, toast at 300°F. 12 to 15 minutes on high fan, open vent.
 3. In Step 4, 15 oz (4 lemons) fresh lemons A.P. will yield 3/4 cup lemon juice.
 4. In Step 4, 3 tbsp frozen lemon juice concentrate and 9 tbsp cold water may be used for juice.
 5. One No. 8 scoop may be used. See Recipe No. A-4.

LYONNAISE CARROTS

YIELD: 100 Portions				EACH PORTION: See Note 6
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, cut in 1/2 inch by 2 inch strips	18 lb.	4 1/4 gal	1. Add carrots to boiling salted water.
Water, boiling.	2 1/4 gal	2. Bring to a boil; cook 10 minutes.
Salt.	2/3 oz. ...	1 tbsp.	3. Drain; reserve carrots for use in Step 6.
Butter or margarine. ...	8 oz. ...	1 cup.	4. Add pepper to melted butter or margarine in steam-jacketed kettle or tilting fry pan.
Pepper, black.	1 tsp.	
Onions, dry, cut in half lengthwise, sliced thinly	4 lb.	1 gal.	5. Add onions; sauté until tender, about 10 minutes.
Sugar, granulated.	2 1/3 oz. ..	1/3 cup.	6. Add sugar, salt and reserved carrots to sautéed onions; mix lightly; cook 5 minutes, tossing occasionally.
Salt.	2 tsp.	
Parsley, fresh, finely chopped	1 oz.	1/2 cup.	7. Garnish with parsley before serving.

- NOTE:
1. In Step 1, 22 lb fresh carrots A.P. will yield 18 lb carrots cut in $\frac{1}{2}$ inch by 2 inch strips.
 2. In Step 1, 26 lb (26-No. 303 cn) or 26 lb 4 oz (4-No. 10 cn) canned carrots may be used. Omit Steps 1 and 2.
 3. In Step 1, 18 lb fresh, sliced, ready-to-use carrots or 18 lb frozen, sliced carrots may be used.
 4. In Step 5, 8 oz ($2\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 5. In Step 5, 4 lb 7 oz dry onions A.P. will yield 4 lb thinly sliced onions.
 6. EACH PORTION: $\frac{1}{2}$ Cup (8 to 9 Strips) (3 Ounces).

VARIATION

1. GLAZED CARROTS: Follow Steps 1 through 3. Omit Steps 4 and 5. Melt 8 oz (1 cup) butter or margarine in steam-jacketed kettle or tilting fry pan; add $\frac{1}{2}$ oz (3 tbsp) ground ginger (optional); stir until well blended. Add 1 lb 3 oz ($2\frac{3}{4}$ cups) granulated sugar; stir (mixture will resemble a thick roux). In Step 6, toss lightly until well coated; cook 5 minutes, tossing occasionally. Omit Step 7.

CAULIFLOWER AU GRATIN

YIELD: 100 Portions (4 Pans)

EACH PORTION: 1/2 Cup (5 Ounces)

PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan

TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cauliflower, frozen.. Salt..... Water, boiling.....	20 lb... 2/3 oz... 1 tbsp... 3 gal....	1. Add cauliflower to boiling salted water. 2. Bring to a boil; cover. Simmer 4 to 8 minutes or until just tender. 3. Drain; place about 3 3/4 qt cauliflower in each pan. Set aside for use in Step 9.
Milk, nonfat, dry... Water, warm.....	1 lb.....	3 2/3 cups 4 1/2 qt...	4. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted Flour, wheat, general purpose, sifted	1 lb..... 10 oz....	2 cups... 2 1/2 cups	5. Blend butter or margarine and flour together; stir until smooth. 6. Add flour mixture to milk, stirring constantly. Simmer 5 minutes or until thickened.
Cheese, Cheddar or American, shredded Pepper, white.....	1 lb 8 oz	1 1/2 qt... 1/2 tsp...	7. Add cheese and pepper; stir until blended. 8. Pour 1 1/2 qt sauce over cauliflower in each pan.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry Butter or margarine, melted	1 lb 8 oz. . . .	1 qt. . . 1 cup.	9. Mix crumbs and butter or margarine. Sprinkle 1 cup evenly over cauliflower in each pan. 10. Bake 15 minutes or until crumbs are browned.

- NOTE:
1. In Step 1, 24 lb fresh cauliflower A.P. may be used. Omit Steps 1 and 2. Follow Recipe No. Q-G-3 for cooking directions. Follow Steps 3 through 10.
 2. In Step 10, if convection oven is used, bake at 325°F. 10 minutes or until crumbs are browned on high fan, open vent.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. One No. 8 scoop may be used. See Recipe No. A-4.

GERMAN POTATO GRIDDLE CAKES

(Dehydrated Sliced Potatoes)

YIELD: 100 Portions			EACH PORTION: 2 Cakes (3 ¹ / ₂ Ounces)	
TEMPERATURE: 375°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, sliced	4 lb.	2 ¹ / ₂ gal.	1. Add potatoes and onions to boiling water. Bring to a boil; simmer 15 minutes or until soft but not mushy. DO NOT OVER-COOK. Drain immediately or mixture will be too moist. 2. Beat potato and onion mixture in mixer bowl at medium speed 2 minutes.
Onions, dehydrated, chopped	6 ² / ₃ oz. ...	2 cups	
Water, boiling.	3 ¹ / ₂ gal.	
Milk, nonfat, dry...	11 oz.	2 ¹ / ₂ cups.	3. Reconstitute milk; add eggs. Add to potato mixture; blend at low speed 1 minute.
Water, warm.	3 qt.	
Eggs, whole, beaten	2 lb.	3 ³ / ₄ cups (20 eggs)	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 10 oz	6 $\frac{1}{2}$ cups..	4. Add flour, salt, pepper, nutmeg, thyme and melted shortening or salad oil to mixture; blend at low speed 2 minutes. 5. Drop $\frac{1}{4}$ cup (1-No. 16 scoop) batter onto lightly greased griddle. Cook until well browned, about 2 $\frac{1}{2}$ to 3 minutes on each side.
Salt.....	2 oz.	3 tbsp....	
Pepper, black.....	2 tsp.	
Nutmeg, ground....	$\frac{1}{2}$ tsp....	
Thyme, ground....	$\frac{1}{4}$ tsp....	
Shortening, melted, or salad oil	8 oz.	1 cup....	
Sour cream, fresh (optional)	3 lb.	1 $\frac{1}{2}$ qt....	6. Serve with 1 tbsp sour cream.

- NOTE: 1. In Step 3, 10 oz (2 $\frac{1}{2}$ cups) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe No. A-8.
2. In Step 6, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.

FRENCH FRIED CAULIFLOWER

YIELD: 100 Portions				EACH PORTION: 4 Pieces (3 $\frac{1}{2}$ Ounces)
TEMPERATURE: 375°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry....	4 $\frac{1}{2}$ oz..	1 cup....	1. Reconstitute milk; add eggs. Mix well.
Water, warm.....	4 $\frac{1}{2}$ cups	
Eggs, whole, beaten	1 lb 4 oz	2 $\frac{1}{4}$ cups (12 eggs)	
Cauliflower, frozen, partially thawed	20 lb...	2. Cut large cauliflower pieces in half. Dip in milk and egg mixture; drain well.
Flour, wheat, general purpose, sifted	4 lb....	1 gal....	3. Combine flour, salt, pepper and cheese. Dredge cauliflower in flour mixture; shake off excess. 4. Fry 3 minutes or until golden brown. Drain on absorbent paper. Serve immediately.
Salt.....	2 $\frac{1}{2}$ oz..	$\frac{1}{4}$ cup....	
Pepper, black.....	1 tbsp....	
Cheese, grated, Parmesan	1 lb....	1 qt.....	

NOTE: Fry in small batches. The product loses crispness if allowed to stand on steam table.

VARIATION

1. **FRENCH FRIED OKRA:** Omit Step 1. In Step 2, omit cauliflower; use 18 lb frozen okra, partially thawed. Break large pieces apart. Follow Step 3. In Step 4, fry 2 minutes or until golden brown. EACH PORTION: $\frac{3}{4}$ Cup (2 Ounces).

REVISION

CORN FRITTERS

YIELD: 100 Portions			EACH PORTION: 2 Fritters (2½ Ounces)	
TEMPERATURE: 350°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	6 lb. . . .	1½ gal.	1. Sift together flour, salt, baking powder, sugar and milk into mixer bowl.
Salt.	2 oz. . . .	3 tbsp.	
Baking powder.	7 oz. . . .	1 cup.	
Sugar, granulated. .	3½ oz	½ cup.	
Milk, nonfat, dry. . .	3½ oz	¾ cup.	
Water, warm.	3¾ cups	2. Combine water, eggs, corn and butter or margarine; mix well. 3. Add corn mixture to dry ingredients; mix until well blended. (Batter will not be smooth.) 4. Drop 2 tbsp (1-No. 30 scoop) batter into deep fat. 5. Fry 5 minutes or until golden brown. 6. Drain on absorbent paper.
Eggs, whole, beaten	2 lb. . .	3¾ cups (20 eggs)	
Corn, canned, cream style	6 lb 10 oz	3 qt (1-No. 10 cn)	
Butter or margarine, melted	8 oz. . . .	1 cup.	

NOTE: In Step 3, additional water may be added if corn mixture is too thick.

VARIATION

- 1. CORN FRITTERS (PANCAKE MIX):** Omit Steps 1 through 3. Combine 6 lb 10 oz (1-No. 10 cn) canned cream style corn, 6 lb 12 oz ($1\frac{2}{3}$ -No. 10 cn) pancake mix and $1\frac{1}{2}$ qt water. Mix well. Follow Steps 4 through 6.

RATATOUILLE

(Country Style Eggplant and Zucchini)

YIELD: 100 Portions**EACH PORTION: 1/2 Cup (4 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	12 lb 12 oz	1 1/2 gal (2- No. 10 cn)	1. Combine tomatoes, sugar, salt, basil, thyme, garlic, pepper and bay leaves in a stock pot or steam-jacketed kettle. Stir well.
Sugar, granulated...	3 1/2 oz.	1/2 cup.	
Salt.	3 oz.	4 2/3 tbsp	
Basil, sweet, crushed	1 2/3 tbsp	
Thyme, ground.	1 tbsp.	
Garlic, dehydrated..	2 tsp.	
Pepper, black.	2 tsp.	
Bay leaves, whole...	3 leaves..	
Eggplant, fresh, unpeeled, cut into 1 inch cubes	10 lb.	3 1/4 gal.	2. Add eggplant, squash, sweet peppers and onions. Bring to a boil stirring constantly. Cover; simmer 45 minutes or until eggplant is tender. Stir occasionally. Remove bay leaves.
Squash, fresh, zucchini, unpeeled, quartered, lengthwise, sliced 1/2 inch thick	8 lb.	6 1/2 qt.	
Peppers, sweet, fresh, chopped	2 lb 8 oz	7 1/2 cups	
Onions, dry, chopped	1 lb 8 oz	4 1/2 cups	

- NOTE:**
1. In Step 1, $2\frac{2}{3}$ tbsp (8 cloves) minced dry garlic may be used.
 2. In Step 2, 10 lb 5 oz fresh eggplant A.P. will yield 10 lb unpeeled cubed eggplant; 8 lb 7 oz fresh zucchini squash A.P. will yield 8 lb unpeeled quartered zucchini squash; 3 lb 1 oz fresh sweet peppers A.P. will yield 2 lb 8 oz chopped peppers; and 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
 3. In Step 2, 8 lb frozen zucchini squash may be used.
 4. In Step 2, $6\frac{1}{2}$ oz ($1\frac{1}{4}$ qt) dehydrated green peppers (see Recipe No. A-11) or 2 lb 8 oz frozen diced green peppers and 3 oz (1 cup) dehydrated onions may be used.
 5. One No. 8 scoop may be used. See Recipe No. A-4.

SCALLOPED CREAM STYLE CORN

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1/2 Cup (4 Ounces)
PAN SIZE: 12 by 10 by 4-inch Steam Table Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted Crackers, soda, finely crumbled Pepper, black.	14 oz. ... 1 lb 12 oz	1 ³ / ₄ cups.. 2 ⁷ / ₈ qt... 1 ¹ / ₂ tsp...	1. Combine butter or margarine, cracker crumbs, and pepper. Reserve 3 cups buttered crumbs for use in Step 4.
Corn, canned, cream style	23 lb 3 oz	10 ¹ / ₂ qt (3 ¹ / ₂ -No. 10 cn)	2. Pour 2 ³ / ₄ qt corn into each lightly greased pan. Stir in 2 ¹ / ₂ cups buttered crumbs. Mix until just combined.
Milk, nonfat, dry.. Water, warm.....	5 oz.....	1 ¹ / ₈ cups 5 ³ / ₄ cups	3. Reconstitute milk; pour 1 ¹ / ₂ cups milk evenly over top of mixture in each pan. Mix until just combined. 4. Sprinkle ³ / ₄ cup reserved buttered crumbs over top of corn mixture. 5. Bake 45 minutes or until lightly browned.

- NOTE:**
1. In Step 5, if convection oven is used, bake at 300°F. 30 minutes.
 2. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. **SCALLOPED WHOLE KERNEL CORN:** Follow Step 1. In Step 2, use 23 lb 3 oz (3¹/₂-No. 10 cn) canned whole kernel corn or 15 lb 5 oz frozen corn. Cook frozen corn according to Recipe No. Q-G-3. Drain corn; reserve 1¹/₂ qt liquid. In Step 3, mix liquid with reconstituted milk. Pour 3 cups milk and drained liquid mixture over each pan. Mix until just combined. Follow Steps 4 and 5. **EACH PORTION:** About 1¹/₂ Cup (3¹/₂ Ounces).

BROCCOLI PARMESAN

Yield 100 Portions **Pan Size** 12 X 20 X 2 1/2-IN STEAM TABLE (4) Pans ° F.
Each Portion 2 STALKS WITH 3 TBSP SAUCE

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
87 cal	10 g	8 g	3 g	24 %	6 mg	165 mg	3 g	185 mg

Ingredients

	Weight	Measure	Issue
NONSTICK COOKING SPRAY	1/8 oz		
ONIONS, DRY PEELED, FINELY CHOPPED	1 1/2 lb	1 qt	1 2/3 lb
MILK, NONFAT, DRY	12 2/3 oz	3 cup	
WATER	5 1/2 lb	2 3/4 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	8 oz	2 cup	
WATER	2 lb	1 qt	
CHEESE, GRATED, PARMESAN	1 1/2 lb	1 1/2 qt	
BROCCOLI, SPEARS, FROZEN	24 lb		
WATER, BOILING	16 lb	2 gal	
SALT	5/8 oz	1 tbsp	

Methods

- 1 Spray steam jacketed kettle or stock pot with cooking spray. Add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 2 Reconstitute milk; add to onions in steam-jacketed kettle or stock pot. Heat to just below boiling. Do not boil.
- 3 Blend flour with water using wire whip to form slurry; stir until smooth.
- 4 Add slurry to milk mixture gradually, stirring constantly. Simmer 8 to 10 minutes or until thickened.
- 5 Add cheese; bring to a simmer, stirring until smooth. Do not boil. CCP: Hold at 140° F. or higher for use in Step 7.
- 6 Prepare broccoli according to Recipe No. Q-G-3 (Steps 1 through 5). Drain; place about 50 spears (5 lb 5 oz) broccoli in each pan.
- 7 Pour about 4 3/4 cups (2 lb 8 oz) sauce over broccoli in each pan. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 1, 3 oz (1 cup) dehydrated onions may be used. Do not saute. See Recipe No. A-11. Add onions to milk in Step 2.
- 2 In Step 5, 8 oz (2 cups) dry bread crumbs combined with 4 oz (1/2 cup) melted margarine or butter may be used. Sprinkle 1/2 cup (4 oz) on each pan; bake in 350° F. oven 20 minutes or in a 325° F. convection oven for 10 minutes on high fan, open vent.

BRUSSEL SPROUTS PARMESAN**Yield** 100 Portions**Pan Size** 12 BY 20 BY 2 1/2-IN STM TABLE PAN(4) Pans ° F.**Each Portion** 3/4 CUP (5 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
101 cal	13 g	9 g	3 g	21 %	6 mg	227 mg	4 g	169 mg

Ingredients

NONSTICK COOKING SPRAY

ONIONS, DRY PEELED, FINELY CHOPPED

MILK, NONFAT, DRY

WATER

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

WATER

CHEESE, GRATED, PARMESAN

BRUSSEL SPROUTS, FROZEN

WATER, BOILING

SALT

Weight**Measure****Issue**

1/8 oz

1 1/2 lb

12 2/3 oz

5 1/2 lb

8 oz

2 lb

1 1/2 lb

24 lb

16 lb

5/8 oz

1 qt

3 cup

2 3/4 qt

2 cup

1 qt

1 1/2 qt

4 3/8 gal

2 gal

1 tbsp

1 2/3 lb

Methods

- 1 Spray steam jacketed kettle or stock pot with cooking spray. Add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 2 Reconstitute milk; add to onions in steam-jacketed kettle or stockpot. Heat to just below boiling. Do not boil.
- 3 Blend flour with water using wire whip to form slurry; stir until smooth.
- 4 Add slurry to milk mixture gradually, stirring constantly. Simmer 8 to 10 minutes or until thickened.
- 5 Add cheese; bring to a simmer, stirring until smooth. Do not boil. CCP: Hold at 140° F. or higher for use in Step 7.
- 6 Prepare brussel sprouts according to Recipe No. Q-G-3 (Steps 1 through 5). Drain; place about 5 lb 12 oz in each pan.
- 7 Pour about 4 3/4 cups (2 lb 8 oz) sauce over brussel sprouts in each pan. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 1, 3 oz (1 cup) dehydrated onions may be used. Do not saute. See Recipe No. A-11. Add onions to milk in Step 2.
- 2 In Step 5, 8 oz (2 cups) dry bread crumbs combined with 4 oz (1/2 cup) melted margarine or butter may be used. Sprinkle 1/2 cup (4 oz) on each pan; bake in 350° F. oven 20 minutes or in a 325° F. convection oven for 10 minutes on high fan, open vent.

CAULIFLOWER PARMESAN**Yield** 100 Portions**Pan Size** 12 BY 20 BY 2 1/2-IN STM TABLE PAN(4) Pans ° F.**Each Portion** 3/4 CUP (5 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
82 cal	10 g	7 g	2 g	25 %	6 mg	243 mg	1 g	165 mg

Ingredients

	Weight	Measure	Issue
NONSTICK COOKING SPRAY	1/8 oz		
ONIONS, DRY PEELED, FINELY CHOPPED	1 1/2 lb	1 qt	1 2/3 lb
MILK, NONFAT, DRY	12 2/3 oz	3 cup	
WATER	5 1/2 lb	2 3/4 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	8 oz	2 cup	
WATER	2 lb	1 qt	
CHEESE, GRATED, PARMESAN	1 1/2 lb	1 1/2 qt	
CAULIFLOWER, FROZEN	24 lb	5 1/8 gal	
WATER, BOILING	16 lb	2 gal	
SALT	5/8 oz	1 tbs	

Methods

- 1 Spray steam jacketed kettle or stock pot with cooking spray. Add onions; stir well; cover; cook 5 to 7 minutes or until tender.
- 2 Reconstitute milk; add to onions in steam-jacketed kettle or stock pot. Heat to just below boiling. Do not boil.
- 3 Blend flour with water using wire whip to form slurry; stir until smooth.
- 4 Add slurry to milk mixture gradually, stirring constantly. Simmer 8 to 10 minutes or until thickened.
- 5 Add cheese; bring to a simmer, stirring until smooth. Do not boil. CCP: Hold at 140° F. or higher for use in Step 7.
- 6 Prepare cauliflower according to Recipe No. Q-G-3 (Steps 1 through 5). Drain; place about 5 lbs 9 oz cauliflower in each pan.
- 7 Pour about 4 3/4 cups (2 lb 8 oz) sauce over cauliflower in each pan. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 1, 3 oz (1 cup) dehydrated onions may be used. Do not saute. See Recipe No. A-11. Add onions to milk in Step 2.
- 2 In Step 5, 8 oz (2 cups) dry bread crumbs combined with 4 oz (1/2 cup) melted margarine or butter may be used. Sprinkle 1/2 cup (2 oz) on each pan; bake in 350° F. oven 20 minutes or in a 325° F. convection oven for 10 minutes on high fan, open vent.

VEGETABLE STIR FRY

Q. VEGETABLES No. 25(1)



REVISION

VEGETABLE STIR FRY

YIELD: 100 Portions

EACH PORTION: $\frac{1}{2}$ Cup ($2\frac{1}{2}$ Ounces)

TEMPERATURE: 400°F. Tilting Fry Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, cut in $\frac{1}{2}$ inch diagonal slices	3 lb 12 oz	$3\frac{1}{2}$ qt.	1. Wash and trim fresh vegetables according to Recipe No. A-31. Set aside for use in Step 5.
Celery, fresh, cut in $\frac{1}{2}$ inch diagonal slices	4 lb 8 oz	$4\frac{1}{2}$ qt.	
Cabbage, fresh, cut in 1 inch wide strips (cut strips in half widthwise)	4 lb 8 oz	$9\frac{3}{4}$ qt.	
Peppers, fresh, sweet, cut in 1 inch wide strips (cut strips in half widthwise)	2 lb 4 oz	$2\frac{3}{4}$ qt.	
Onions, dry, cut in 8 wedges	1 lb 8 oz	$1\frac{1}{2}$ qt.	
Mushrooms, canned, drained	14 oz. . . .	2 cups ($\frac{1}{2}$ -jumbo cn)	
Onions, fresh, green, 1 inch long pieces	12 oz. . . .	$1\frac{1}{2}$ qt.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling..... Soup and Gravy base, chicken Pepper, black..... 3/4 oz..	3 cups... 2 tbsp... 3/4 tsp...	2. Add Soup and Gravy base and pepper to boiling water. Set aside for use in Step 4.
Starch, corn..... Water..... Soy sauce.....	1 oz..	3 tbsp... 6 tbsp.... 12/3 tbsp	3. Blend cornstarch with water and soy sauce to make a smooth paste. 4. Slowly add paste to stock stirring constantly. Simmer 2 minutes or until lightly thickened and clear, stirring constantly. Remove from heat; set aside for use in Step 6.
Shortening, melted, salad oil, or olive oil	12 oz..	1 1/2 cups	5. Sauté vegetables in shortening, salad oil, or olive oil as follows: carrots - 3 minutes; add celery and green peppers - 2 minutes; add remaining vegetables - 4 minutes. 6. Pour sauce over vegetables 15 minutes before serving.

(CONTINUED)

VEGETABLE STIR FRY

NOTE: 1. In Step 1:

4 lb 9 oz fresh carrots A.P. will yield 3 lb 12 oz sliced carrots;

6 lb 3 oz fresh celery A.P. will yield 4 lb 8 oz sliced celery;

5 lb 10 oz fresh cabbage A.P. will yield 4 lb 8 oz cabbage strips;

2 lb 12 oz fresh peppers A.P. will yield 2 lb 4 oz pepper strips;

1-No. 8Z cn canned mushrooms may be used.

1 lb 11 oz onions, dry A.P. will yield 1 lb 8 oz onion wedges.

15 oz onions, green A.P. will yield 12 oz green onion pieces.

2. In Step 4, steam-jacketed kettle may be used for tilting fry pan, if desired.

3. One No. 8 scoop may be used. See Recipe No. A-4.

HERBED GREEN BEANS

YIELD: 100 Portions				EACH PORTION: $\frac{3}{4}$ Cup (5 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Onions, dry, chopped	6 lb.	4 $\frac{1}{2}$ qt.	1. Sauté onions and celery in margarine or butter until tender.	
Celery, fresh, chopped	3 lb.	2 $\frac{1}{4}$ qt.		
Margarine or butter	9 oz.	1 $\frac{1}{8}$ cups..		
Garlic powder.	1/2 oz. ...	1 $\frac{2}{3}$ tbsp..	2. Add garlic powder, basil, and rosemary to sautéed vegetables; mix well.	
Basil, sweet, crushed	1/2 oz. ...	5 tbsp.		
Rosemary, ground. ...	1/2 oz. ...	4 $\frac{1}{3}$ tbsp..		
Beans, green, canned	37 lb 14 oz	4 $\frac{1}{2}$ gal (6-No. 10 cn)	3. Drain green beans, reserving 2 cups liquid. Add beans and reserved liquid to onion-herb mixture.	
				4. Simmer about 10 minutes or until flavors are blended.	

- NOTE: 1. In Step 1: 6 lb 11 oz dry onions A.P. will yield 6 lb chopped onions; 3 lb 12 oz fresh celery A.P. will yield 3 lb chopped celery.
2. In Step 1, 12 oz ($1\frac{7}{8}$ cups) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 3, 2 lb 15 oz (3-No. 2 $\frac{1}{2}$ cn) canned dehydrated compressed green beans may be used. Prepare according to Recipe No. Q-G-5. Omit margarine or butter.
4. In Step 3, 24 lb frozen green beans may be used for canned green beans. Prepare according to Q-G-3. Proceed with remainder Step 3.

CALICO CORN

YIELD: 100 Portions				EACH PORTION: 3/4 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw, diced	1 lb.	3 cups.	1. Cook bacon until crisp. See Recipe Nos. L-2 or L-2-2. Drain. Set bacon aside for use in Step 4.
Corn, canned, whole kernel	44 lb 12 oz	5 gal (6 ³ / ₄ - No.10 cn)	2. Drain corn; mix with pepper and pimientos.
Pepper, black.	1/6 oz.	2 ¹ / ₄ tsp.	3. Heat; cook at medium heat until hot, stirring constantly.
Pimientos, canned, drained, finely chopped	11 oz.	1 ¹ / ₈ cups (1/3- No 2 ¹ / ₂ cn)	4. Crumble bacon. Add to corn mixture. Mix well.

- NOTE: 1. In Step 2, 30 lb frozen whole kernel corn may be used. Prepare corn according to Recipe No. Q-G-3. Drain. Omit Step 3. Follow Step 4.
2. In Step 2, 1¹/₂-7 oz cn canned pimientos may be used.

VARIATIONS

1. **CORN O'BRIEN:** Follow Step 1. In Step 2, sauté 3 lb ($2\frac{1}{4}$ qt) chopped sweet peppers (3 lb 11 oz A.P.) and 2 lb 4 oz ($6\frac{3}{4}$ cups) chopped dry onions (2 lb 11 oz A.P.) in 6 oz ($\frac{3}{4}$ cup) salad oil, melted shortening, or olive oil until tender. Add to corn mixture. Follow Steps 3 and 4.
2. **MEXICAN CORN:** In Step 1, omit bacon. In Step 2, sauté 3 lb ($2\frac{1}{4}$ qt) chopped, fresh sweet peppers (3 lb 11 oz A.P.) in 3 oz (6 tbsp) butter or margarine until tender. Add to corn mixture. Follow Step 3. Omit Step 4.

EGGPLANT PARMESAN

YIELD: 100 Portions (6 Pans)

EACH PORTION: 1 Piece (6½ Ounces)

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

TEMPERATURE: 350°F. Deep Fat;
350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spaghetti Sauce.....	2¼ gal..	1. Prepare ½ recipe Spaghetti Sauce, No. L-39 (Steps 1 through 3). Set aside for use in Step 8.
Eggplant, fresh, unpeeled, sliced, ⅓ to ½ inch slices	18 lb 8 oz	2. Sprinkle eggplant with salt. Let stand 30 minutes; drain.
Salt.....	2 oz.....	3 tbsp..	
Flour, wheat, general purpose, sifted	1 lb 4 oz..	1¼ qt..	3. Dredge eggplant in flour; shake off excess. Set aside for use in Step 5.
Milk, nonfat, dry.....	2½ oz...	9 tbsp...	4. Reconstitute milk; combine with eggs.
Water, warm.....	1 lb 6 oz..	2¾ cups	
Eggs, whole, beaten..	1 lb.....	1⅞ cups (10 eggs)	5. Dip eggplant in milk and egg mixture; drain well.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry, ground fine	2 lb.	2 qt.	6. Dredge eggplant in crumbs; shake off excess. 7. Fry 3 minutes or until golden brown. 8. Place 1 layer eggplant in each pan. Pour 3 cups sauce evenly over eggplant. 9. Add 2nd layer eggplant; cover with remaining sauce (3 cups per pan).
Parmesan Cheese, grated	4 oz.	1 cup.	10. Sprinkle Parmesan Cheese evenly over sauce in each pan.
Cheese, Mozzarella, shredded	3 lb.	3 qt.	11. Sprinkle Mozzarella Cheese evenly over sauce in each pan. 12. Bake 20 minutes or until cheese is melted.

- NOTE:
1. In Step 1, 19 lb 11 oz (3-No. 10 cn) canned Pizza Sauce may be used for Spaghetti Sauce.
 2. In Step 2, 22 lb 2 oz fresh eggplant A.P. will yield 18 lb peeled, sliced eggplant.
 3. In Steps 10 and 11, 3 lb 4 oz canned pizza blend cheese may be used for all cheese.

SOUTHERN STYLE GREENS (Fresh Collards)

YIELD: 100 Portions**EACH PORTION: 1/2 Cup (3 1/2 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork hocks, frozen, smoked and cured	10 lb.	1. Add water to steam-jacketed kettle or stock pot. Add pork hocks and onions to water. Cover; simmer 2 1/2 hours or until tender. Remove; trim meat and fat from bones. Cut meat into small pieces. Add meat and bones to stock.
Onions, dry, finely chopped	1 lb 8 oz	4 1/2 cups	
Water, boiling.	4 gal.	
Collards, fresh, trimmed, stems removed, cut into pieces	20 lb.	2. Add greens, pepper and water to stock. Bring to a boil; stir immediately. 3. Simmer 1 hour, uncovered, or until greens are tender, stirring occasionally. 4. Remove bones; serve greens with cooking liquid (pot liquor).
Pepper, black.	1 tbsp.	
Water.	4 gal.	

- NOTE:**
1. In Step 1, 1 lb 11 oz onions, dry will yield 1 lb 8 oz chopped onions.
 2. In Step 1, 2 lb raw chopped bacon may be used for pork hocks.
 3. In Step 2, 27 lb fresh collard greens A.P. will yield 10 lb greens.

REVISION

(OVER)

4. In Step 2, wash greens in several changes of cold water to remove all traces of dirt or sand.
5. Greens may be garnished with chopped, hard-cooked eggs, finely chopped, fresh tomatoes or chopped dry onions.

VARIATIONS

1. **SOUTHERN STYLE GREENS (FROZEN COLLARDS, MUSTARD OR TURNIP GREENS):** Follow Step 1. In Step 2, use 20 lb frozen greens; increase water to 4 $\frac{1}{2}$ gal. In Step 3, break through frozen greens several times to hasten cooking. Simmer 25 minutes, uncovered, or until greens are tender, stirring occasionally. Follow Step 4.
2. **SWEET SOUR GREENS:** Follow Steps 1 through 3. Sauté 1 lb 4 oz (1 qt) chopped, dry onions (1 lb 6 oz A.P.) in 2 oz ($\frac{1}{4}$ cup) butter or margarine until tender; add 1 lb 12 oz (1 qt) granulated sugar and 3 lb 3 oz (1 $\frac{1}{2}$ qt) vinegar; stir to mix well. Cook 3 minutes. In Step 4, add to cooked greens. EACH PORTION: $\frac{1}{2}$ Cup (4 $\frac{1}{2}$ Ounces).
3. **SOUTHERN STYLE GREENS (FRESH KALE):** Follow Step 1. In Step 2, use 12 lb fresh kale (17 lb A.P.); increase water to 5 gal. In Step 3, simmer 20 minutes, uncovered, or until greens are tender, stirring occasionally. Follow Step 4.

SAUTÉED MUSHROOMS**YIELD: 100 Portions****EACH PORTION: 2 Tablespoons (1 Ounce)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mushrooms, canned	7 lb 2 oz	3 qt (4-jumbo cn)	1. Drain mushrooms.
Butter or margarine	8 oz. . . .	1 cup.	2. Sauté mushrooms lightly in butter or margarine.

NOTE: 1. In Step 1, 7 lb 10 oz (9-No. 8Z cn) canned mushrooms may be used.

2. One Size 0 Ladle may be used. See Recipe No. A-4.

VARIATION

1. **SAUTÉED MUSHROOMS AND ONIONS:** Follow Step 1. In Step 2, use 1 lb 8 oz (3 cups) butter or margarine and 10 lb (2 gal) sliced, dry onions (11 lb 1 oz A.P.). Sauté onions until tender; add mushrooms. Heat thoroughly. **EACH PORTION:** 1/4 Cup (1 Size 1 Ladle) (2 Ounces).

REVISION

OKRA AND TOMATO GUMBO

YIELD: 100 Portions				EACH PORTION: 1/2 Cup (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Onions, dry, chopped	2 lb.	1 1/2 qt.	1. Sauté onions and bacon until onions are tender and bacon is crisp.	
Bacon, raw, chopped	1 lb.	3 cups.		
Okra, frozen, cut, thawed	10 lb.	2. Add okra to onions and bacon. Cook 5 minutes, stirring frequently.	
Flour, wheat, general purpose, sifted	4 oz.	1 cup.	3. Add flour, sugar, salt, chili powder, and pepper; stir until blended.	
Sugar, granulated. .	2 oz.	1/4 cup.		
Salt.	2 oz.	3 tbsp.		
Chili powder.	1 oz.	1/4 cup.		
Pepper, black.	1 tsp.	4. Add tomatoes and water; mix well. 5. Bring to a boil. Reduce heat; simmer 15 minutes or until okra is tender.	
Tomatoes, canned, crushed	12 lb 12 oz	1 1/2 gal (2- No. 10 cn)		
Water, boiling.	1 1/2 qt.	6. Prepare 1/2 recipe Garlic Croutons (Recipe No. D-16-1) or Parmesan Croutons (Recipe No. D-16-2); add as a garnish just before serving.	
Croutons, garlic or Parmesan	1 lb. ...	2 qt.		

- NOTE:
1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
 2. In Step 1, 4 oz ($\frac{1}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 2, 16 lb (16-No. 303 cn) canned okra, drained may be used. If okra is whole, cut into $\frac{1}{2}$ inch rings.
 4. One No. 8 scoop may be used. See Recipe No. A-4.

SOUTHERN FRIED OKRA

YIELD: 100 Portions			EACH PORTION: 1/3 Cup	
TEMPERATURE: 375°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Okra, frozen, cut, thawed	15 lb.	1. Dredge okra in mixture of cornmeal, flour, salt, and pepper.
Cornmeal.	2 lb 4 oz	1 1/2 qt.	
Flour, wheat, general purpose, sifted	1 lb 2 oz	4 1/2 cups	
Salt.	2 oz. . . .	3 tbsp.	
Pepper, black.	2 tsp.	
Shortening, salad oil, or olive oil	2 lb. . .	1 qt.	2. Fry on well-greased griddle 10 minutes or until golden brown.

REVISION

PARSLEY BUTTERED POTATOES

YIELD: 100 Portions		EACH PORTION: 4 to 6 Pieces (5½ Ounces)		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, cut in 1½ by 1½ by 1 inch pieces	35 lb..	1. Cover potatoes with salted water; bring to a boil; reduce heat. Cover; simmer 20 to 25 minutes or until tender. 2. Drain; reserve 2 cups liquid for use in Step 4. 3. Place an equal quantity of potatoes in 4 steam table pans (12 by 20 by 2½-inches).
Water.....	4 gal...	
Salt.....	5 oz...	½ cup..	
Butter or margarine, melted	1 lb...	2 cups..	4. Combine butter or margarine and reserved liquid; pour 1 cup over potatoes in each pan.
Reserved liquid.....	2 cups..	
Parsley, fresh, chopped	4 oz..	2 cups..	5. Sprinkle ½ cup parsley over potatoes in each pan.

- NOTE:**
1. In Step 1, 43 lb 1 oz fresh white potatoes A.P. will yield 35 lb peeled potatoes.
 2. In Step 5, ½ cup dehydrated parsley may be used for fresh parsley. Sprinkle 2 tbsp over potatoes in each pan.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **PAPRIKA BUTTERED POTATOES:** Follow Steps 1 through 4. In Step 5, omit parsley. Use 1 oz (¼ cup) ground paprika. Sprinkle 1 tbsp paprika over potatoes in each pan.

REVISION

SPANISH ONIONS

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1/2 Cup
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, quartered	15 lb.	1. Cook onions in salted water 15 minutes or until tender; drain. 2. Spread about 1 1/4 gal onions in each pan.
Water, boiling.	3 gal.	
Salt.	3 1/2 oz.	5 tbsp.	
Tomatoes, canned.	12 lb 12 oz	1 1/2 gal (2-No. 10 cn)	3. Combine tomatoes, peppers, celery, sugar, and pepper. Heat to boiling; simmer until vegetables are tender.
Peppers, sweet, fresh, chopped	4 lb.	3 qt.	
Celery, fresh, chopped	3 lb.	2 1/4 qt	
Sugar, granulated.	2 oz.	1/4 cup	
Pepper, black.	2 tsp.	
Shortening, melted or salad oil	1 lb.	2 cups.	4. Blend melted shortening or salad oil and flour together; stir until smooth; add to tomatoes, stirring constantly. Cook 10 minutes or until slightly thickened. 5. Pour about 3 qt tomato mixture over onions in each pan. Bake 15 minutes.
Flour, wheat, general purpose, sifted	4 oz.	1 cup.	

REVISION

(OVER)

- NOTE:**
1. In Step 1, 16 lb 10 oz dry onions A.P. will yield 15 lb quartered onions;
4 lb 14 oz fresh sweet peppers A.P. will yield 4 lb chopped peppers;
4 lb 2 oz fresh celery A.P. will yield 3 lb chopped celery.
 2. In Step 2, 18 lb 15 oz (3-No. 10 cn) canned whole onions may be used. Drain.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. One No. 8 scoop may be used. See Recipe No. A-4.

FRENCH FRIED ONION RINGS

YIELD: 100 Portions

EACH PORTION: 2½ Ounces

TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, cut into slices, ½ inch thick Water, cold.	20 lb. to cover	1. Separate onion slices into rings. Cover with cold water. Let stand 10 to 15 minutes. Drain.
Flour, wheat, general purpose, sifted Salt. Pepper, black.	8 lb. 6 oz.	2 gal. ... 9 tbsp. . 2 tsp.	2. Dredge onion rings in mixture of flour, salt and pepper; shake off excess. Reserve remaining seasoned flour for use in Step 4.
Milk, nonfat, dry. . . Water, warm.	1 lb 10 oz	5¾ cups 3¾ qt.	3. Reconstitute milk; dip floured onion rings into milk. Drain well. 4. Dredge onion rings in seasoned flour until well coated; shake off excess. 5. Fry 2 minutes or until golden brown. 6. Drain well in basket or on absorbent paper.

NOTE: In Step 1, 22 lb 4 oz dry onions A.P. will yield 20 lb sliced onions.

REVISION

(OVER)

VARIATIONS

1. **FRENCH FRIED ONION RINGS (FROZEN):** Omit Steps 1 through 5. Use 25 lb frozen breaded onion rings. Fry according to directions on package. Follow Step 6.
EACH PORTION: 3 Ounces.
2. **TEMPURA FRIED ONION RINGS:** Follow Step 1. Omit Steps 2 through 4. Prepare 2 recipes Tempura Batter (Recipe No. D-38). Dip individual onion rings into batter. In Step 5, drop onion rings gently into deep fat; fry about 1½ minutes or until golden brown. Follow Step 6.
3. **FRENCH FRIED ONION RINGS (ONION RING MIX):** Omit Steps 1 through 5. Use 6 lb 14 oz (2¾-No. 10 cn) canned onion ring mix. Place mix in automatic French fry extruder with onion ring slicer. Mix; dispense and fry mix according to manufacturer's directions.

FRIED ONIONS

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1/4 Cup (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, salad oil or olive oil	1 lb 9 oz	3 1/8 cups	1. Heat about 1 1/2 cups shortening, salad oil or olive oil in each pan.
Onions, dry, thinly sliced	25 lb...	2. Place 12 lb 8 oz onions in each pan. Cook 40 minutes or until tender and lightly browned, stirring occasionally to prevent burning.

- NOTE:
1. In Step 2, 27 lb 12 oz dry onions A.P. will yield 25 lb thinly sliced onions.
 2. In Step 2, onions may be cooked on preheated greased 350°F. griddle.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. One No. 16 scoop may be used. See Recipe No. A-4.

SMOTHERED ONIONS

(Dehydrated Onions)

YIELD: 100 Portions				EACH PORTION: 1/2 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dehydrated	7 lb 8 oz	2 1/2 gal (3-No. 10 cn)	1. Rehydrate onions in water 1 hour; drain well.
Water, warm.	4 gal.	
Shortening, melted or salad oil	1 lb.	2 cups.	2. Blend melted shortening or salad oil, salt and pepper with onions in steam-jacketed kettle or stock pot. 3. Cover; bring to a boil. Reduce heat; simmer 20 minutes or until tender and slightly browned, stirring occasionally. 4. Drain well.
Salt.	3 1/2 oz	5 tbsp.	
Pepper, black.	1 tsp.	

- NOTE: 1. In Step 1, 7 lb 8 oz (6 1/3-No. 2 1/2 cn) canned, dehydrated, compressed onions may be used.
2. One No. 8 scoop may be used. See Recipe No. A-4.

REFRIED BEANS WITH CHEESE

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1/2 Cup (4 Ounces)

PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan

TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, pinto, canned	21 lb.	21-No. 300 or 303 cn	1. Drain beans. Reserve beans for use in Step 2; liquid for use in Step 3. 2. Place beans in mixer bowl; beat at low speed until mashed.
Chili powder.	4 oz.	3/4 cup.	3. Add chili powder, garlic, cheese, onions, hot sauce and 1 1/2 qt bean liquid. Whip at medium speed, adding more bean liquid to obtain consistency of mashed potatoes. 4. Spread an equal quantity of bean mixture in greased pans; bake 30 minutes.
Garlic, dehydrated.	1 tbsp.	
Cheese, Cheddar or American, shredded	2 lb.	2 qt.	
Onions, dry, minced	1 lb.	2 cups.	
Hot sauce.	2 tbsp.	5. Sprinkle an equal quantity of cheese over bean mixture in each pan.
Bean liquid.	2 1/2 qt.	
Cheese, Cheddar or American, shredded	1 lb.	1 qt.	

NOTE: 1. In Step 3, dehydrated garlic may be increased if stronger garlic flavor is desired.
See Recipe No. A-17.

REVISION

(OVER)

2. In Step 3, 1 lb 2 oz dry onions A.P. will yield 1 lb minced onions.
3. Other sizes and types of pans may be used. See Recipe No. A-25.
4. Refried Beans may be used as a dip for corn chips or tortilla chips. Omit Step 5.
5. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATIONS

1. **REFRIED BEANS (CANNED REFRIED BEANS):** Omit Steps 1 through 3. Use 24 lb 1 oz (3 $\frac{1}{2}$ -No. 10 cn) canned Refried Beans. Follow Step 4. Omit Step 5. If desired, mashed bean mixture may be fried on greased 350°F. griddle.
2. **REFRIED BEANS WITH CHEESE (CANNED REFRIED BEANS):** Omit Steps 1 and 2. In Step 3, omit onions and bean stock. Use 24 lb 1 oz (3 $\frac{1}{2}$ -No. 10 cn) canned Refried Beans. Follow Steps 4 and 5.

GREEN BEANS WITH CORN (FROZEN)

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, chopped	12 oz. . . .	2 1/4 cups	1. Cook bacon until partially done. Drain fat; set aside 1/4 cup bacon fat for use in Step 2; bacon for use in Step 4.
Onions, dry, thinly sliced	1 lb.	1 qt.	2. Sauté onions in bacon fat until tender. Set aside for use in Step 4.
Beans, green, frozen, cut	12 lb.	3. Add beans to salted water; bring to a boil; cover; simmer 10 minutes. Drain; reserve 2 1/2 qt liquid and beans.
Salt.	2/3 oz. . .	1 tbsp.	
Water.	3 qt.	
Pepper, red, ground	3/4 tsp	4. Combine beans, bacon, onions, red pepper, reserved liquid and corn. Cover; continue cooking 15 minutes. 5. Serve with cooking liquid (pot liquor).
Reserved liquid.	2 1/2 qt	
Corn, canned, cream style	9 lb 15 oz	4 1/2 qt (1 1/2-No. 10 cn)	

- NOTE:**
1. In Step 2, 1 lb 2 oz dry onions A.P. will yield 1 lb sliced onions.
 2. In Step 2, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 3. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATIONS

1. **GREEN BEANS WITH CORN (BEANS, GREEN, CANNED):** Follow Steps 1 and 2. Omit Step 3. Use 18 lb 15 oz (3-No. 10 cn) canned green beans. Drain beans. Reserve $2\frac{1}{2}$ qt liquid. In Step 4, add reserved liquid. Follow Step 5.
2. **GREEN BEANS WITH CORN (BEANS, GREEN, DEHYDRATED, COMPRESSED):** Follow Steps 1 and 2. Omit Step 3. Use 1 lb 9 oz ($1\frac{1}{2}$ -No. $2\frac{1}{2}$ cn) canned, dehydrated, compressed green beans. Prepare according to Recipe No. Q-G-5; omit butter or margarine. Drain beans. Reserve $2\frac{1}{2}$ qt liquid. In Step 4, add reserved liquid. Follow Step 5. **EACH PORTION:** $\frac{1}{3}$ Cup ($3\frac{1}{2}$ Ounces).

TURNIPS AND BACON

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (3 1/2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, chopped Water, boiling.....	1 lb.	3 cups. . . 1 1/2 gal.	1. Add bacon to water; simmer 30 minutes.
Salt. Pepper, black. Turnips, fresh, pared, sliced 1/4 inch crosswise, halved	1 1/4 oz. 20 lb. . .	2 tbsp. . . 1 1/2 tsp. . 4 gal.	2. Add salt, pepper and turnips to bacon and water. 3. Cover; bring to a boil. Remove cover; simmer 15 to 20 minutes or until just tender.

NOTE: 1. In Step 2, 24 lb 10 oz turnips A.P. will yield 20 lb pared sliced turnips.
2. One No. 8 scoop may be used. See Recipe No. A-4.

REVISION

PEAS WITH MUSHROOMS (FROZEN)

YIELD: 100 Portions			EACH PORTION: $\frac{3}{4}$ Cup ($4\frac{1}{2}$ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, frozen.....	27 lb...	1. Add peas to boiling salted water.
Salt.....	$\frac{2}{3}$ oz...	1 tbsp..	2. Bring to a boil; cover; cook
Water, boiling...	16 lb..	2 gal	gently, 6 to 8 minutes or until
				tender. Drain; set peas aside for
				use in Step 4.
Mushrooms, canned, drained	9 lb 6 oz	$4\frac{1}{2}$ qt (6- jumbo cn)	3. Sauté mushrooms in margarine
Margarine or butter	8 oz....	1 cup...	or butter.
				4. Combine hot peas and
				mushrooms; mix gently.

NOTE: 1. In Step 3, 9 lb 6 oz (12-8Z cn) canned mushrooms, drained may be used.
2. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATIONS

1. PEAS WITH CARROTS: In Step 1, use 22 lb 5 oz frozen peas. Follow Step 2. In Step 3, omit mushrooms; use 15 lb diced fresh carrots (18 lb 6 oz A.P.). Place carrots and $\frac{2}{3}$ oz (1 tbsp) salt in 6 lb (3 qt) boiling water; cook 15 minutes or until tender; drain. In Step 4 combine hot peas and carrots with melted margarine or butter.

2. PEAS WITH CELERY: In Step 1, use 22 lb 8 oz frozen peas. Follow Step 2. In Step 3, omit mushrooms; use 12 lb 12 oz ($12\frac{3}{4}$ qt) fresh celery (17 lb 8 oz A.P.) cut in $\frac{1}{2}$ inch pieces. Place celery in 6 lb (3 qt) boiling water; cook 10 to 15 minutes or until tender; drain. In Step 4, combine hot peas and celery with melted margarine or butter.
3. PEAS WITH ONIONS: Follow Steps 1 and 2. In Step 3, omit mushrooms. Sauté 6 lb ($4\frac{1}{2}$ qt) chopped, dry onions (6 lb 11 oz A.P.) in margarine or butter or until tender. In Step 4, combine hot peas with sautéed onions.
4. PEAS WITH MUSHROOMS (CANNED PEAS): Omit Steps 1 and 2. Use 39 lb 6 oz (6-No. 10 cn) canned peas. Follow Step 3. In Step 4, heat peas; drain and combine with mushrooms.

GREEN BEANS PARISIENNE (CANNED)

YIELD: 100 Portions				EACH PORTION: 1/2 Cup (3 1/2 Ounces)
PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, sliced. . Butter or margarine	1 lb 2 oz. . 2 oz.	4 1/2 cups 1/4 cup.	1. Sauté onions in butter or margarine until tender.
Soup, condensed, cream of mushroom	4 lb 11 oz	8 2/3 cups (1 1/2-No. 3 cyl cn)	2. Blend soup, water and Worcestershire sauce into onion mixture.
Water.	2 1/2 cups	
Worcestershire sauce	1 tbsp.	
Beans, green, canned	25 lb 4 oz	3 gal (4-No. 10 cn)	3. Drain beans; add beans to mixture; mix lightly. 4. Place about 6 1/4 qt mixture in each pan.
Bread crumbs, dry. . Butter or margarine, melted	8 oz. 4 oz.	2 cups. . . 1/2 cup.	5. Combine bread crumbs and melted butter or margarine. 6. Sprinkle about 1 cup over mixture in each pan.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, grated, Parmesan	8 oz.	2 cups.	7. Sprinkle 1 cup cheese over crumb mixture in each pan. 8. Bake 20 minutes or until sauce is bubbling and cheese is melted.

- NOTE:**
1. In Step 3, $2\frac{1}{4}$ oz ($\frac{2}{3}$ cup plus $4\frac{1}{2}$ tsp) dehydrated onions may be used. See Recipe No. A-11.
 2. In Step 3, 1 lb 4 oz dry onions A.P. will yield 1 lb 2 oz sliced onions.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. One No. 8 scoop may be used. See Recipe No. A-4.
 5. In Step 8, if convection oven is used, bake at 350°F . 15 minutes on high fan, open vent.

VARIAION

1. **GREEN BEANS PARISIENNE (FROZEN GREEN BEANS):** Follow Steps 1 and 2. In Step 3, use 16 lb frozen green beans. Cook according to directions on Recipe No. Q-G-3 or Q-G-6. Follow Steps 3 through 8.

RED CABBAGE WITH SWEET AND SOUR SAUCE**YIELD: 100 Portions****EACH PORTION: 1/2 Cup (3 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	1 lb 4 oz	2 1/2 cups	1. Place 1 1/4 cups butter or margarine in each 18 by 24-inch roasting pan (2 pans). 2. Add 9 lb (11 1/4 qt) cabbage and 1 lb (5 1/2 cups) apples to each pan. Mix thoroughly. 3. Cook at low heat 30 minutes, stirring frequently to avoid scorching.
Cabbage, fresh, red, finely chopped	18 lb..	22 1/2 qt	
Apples, fresh, unpared, diced	2 lb...	2 1/4 qt...	
Vinegar.....	3 cups...	4. Combine vinegar, brown sugar, salt, cloves, and bay leaves. 5. Pour half of vinegar mixture over hot cabbage and apples in each pan. 6. Simmer 2 to 3 minutes to blend seasonings. Remove bay leaves.
Sugar, brown, packed	1 lb...	2 1/8 cups	
Salt.....	23/4 oz	1/4 cup...	
Cloves, ground....	1 oz...	1/4 cup...	
Bay leaves.....	7 leaves..	

- NOTE:** 1. In Step 1, 22 lb 8 oz fresh red cabbage A.P. will yield 18 lb finely chopped red cabbage; 2 lb 6 oz fresh apples A.P. will yield 2 lb diced unpared apples.
2. Other sizes and types of pans may be used. See Recipe No. A-25.
3. One No. 8 scoop may be used. See Recipe No. A-4.

REVISION

BAKED POTATOES

YIELD: 100 Portions (3 Pans)			EACH PORTION: 1 Potato (6½ Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 425°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, medium size, baking type, A.P.	42 lb 14 oz	100 each	1. Scrub potatoes well; remove any blemishes. Place on sheet pans. Prick skin several times with fork to allow steam to escape. 2. Bake 50 minutes or until done.

- NOTE:**
1. In Step 2, if convection oven is used, bake at 400°F. 35 to 40 minutes or until done on high fan, closed vent.
 2. In Step 2, if microwave-convection oven is used, use 6 half sheet pans (13 by 18 inches). Bake at 450°F. 30 to 35 minutes with 80% microwave power throughout.
 3. Potatoes are done when 208°F. to 211°F. internal temperature is reached. When done, a fork will easily pierce potato.
 4. Potatoes may be baked a few at a time in a microwave oven as needed.

VARIATION

1. **QUICK BAKED POTATO HALVES:** Omit Step 1. Scrub potatoes well; remove any blemishes. Cut potatoes in half lengthwise. Dry cut sides on paper towels. Place cut sides down, in rows 5 by 6, on well-greased sheet pans (6 pans). Bake 30 minutes or in 400°F. convection oven 20 minutes or until done and cut sides are evenly browned on high fan, closed vent. **EACH PORTION: 2 Potato Halves (7 Ounces).**

FRENCH FRIED POTATOES

YIELD: 100 Portions				EACH PORTION: 1 Cup (3 $\frac{1}{2}$ Ounces)
TEMPERATURE: 365°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, French fry cut Water, cold.	37 lb. to cover	1. Hold potatoes in cold water until needed to prevent discoloration. 2. Drain; dry well. 3. Fill fryer basket about $\frac{2}{3}$ full; fry about 7 minutes or until golden brown. 4. Drain well in basket or on absorbent paper. DO NOT cover fries. 5. Serve immediately.

- NOTE: 1. In Step 1, 45 lb 8 oz fresh, white potatoes A.P. will yield 37 lb French fry cut potatoes. If automatic cutter is not available, cut peeled, eyed potatoes into strips 3 to 4 inches long, $\frac{3}{8}$ to $\frac{1}{2}$ -inch thick.
2. In Step 1, 37 lb fresh, peeled, French style, ready-to-use potatoes may be used.
3. In Step 3, fry in small batches. Potatoes lose crispness if allowed to stand on steam table.

VARIATIONS

1. **FRENCH FRIED POTATOES (FROZEN):** Omit Steps 1 and 2, use 35 lb frozen French fried potatoes. In Step 3, fry about 4 minutes at 375°F. or until golden brown. Follow Steps 4 and 5.

REVISION

(OVER)

2. **FRENCH FRIED POTATOES (FROZEN) OVEN METHOD:** Omit Steps 1 and 2. Lightly grease 9 sheet pans (18 by 26-inches). Use 35 lb frozen French fried potatoes. In Step 3, place about 3 lb 14 oz potatoes on each sheet pan; bake in 475°F. oven 40 to 45 minutes or until golden brown or in 450 °F. convection oven 20 to 25 minutes on high fan, open vent. Omit Step 4. Follow Step 5. **EACH PORTION:** 1 Cup (3 Ounces).
3. **FRENCH FRIED SHOESTRING POTATOES (FROZEN):** In Step 1, use 30 lb frozen shoestring potatoes. Omit Step 2. In Step 3, fry about 3 minutes at 365°F. or until golden brown. Follow Steps 4 and 5. **EACH PORTION:** 1 Cup (3 Ounces).
4. **FRENCH FRIED SHOESTRING POTATOES (FROZEN) OVEN METHOD:** Omit Steps 1 and 2. Use 30 lb frozen shoestring potatoes. Lightly grease 12 sheet pans (18 by 26-inches). In Step 3, place 2 lb 8 oz potatoes on each sheet pan; bake at 450°F. oven 20 to 25 minutes or until golden brown or in 400°F. convection oven 7 to 10 minutes on high fan, open vent. Omit Step 4. Follow Step 5. **EACH PORTION:** 1 Cup (3 Ounces).
5. **FRENCH FRIED POTATOES (DEHYDRATED POTATO MIX):** In Step 1, use 8 lb dehydrated potato mix. Rehydrate, dispense and fry potato mix according to manufacturer's directions.

FRENCH FRIED POTATOES**YIELD: 100 Portions****EACH PORTION: 1 Cup (3½ Ounces)****TEMPERATURE: 365°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, French fry cut Water, cold.	37 lb. to cover	1. Hold potatoes in cold water until needed to prevent discoloration. 2. Drain; dry well. 3. Fill fryer basket about 2/3 full; fry about 7 minutes or until golden brown. 4. Drain well in basket or on absorbent paper. DO NOT cover fries. 5. Serve immediately.

- NOTE:**
1. In Step 1, 45 lb 8 oz fresh, white potatoes A.P. will yield 37 lb French fry cut potatoes. If automatic cutter is not available, cut peeled, eyed potatoes into strips 3 to 4 inches long, 3/8 to 1/2-inch thick.
 2. In Step 1, 37 lb fresh, peeled, French style, ready-to-use potatoes may be used.
 3. In Step 3, fry in small batches. Potatoes lose crispness if allowed to stand on steam table.

VARIATIONS

1. **FRENCH FRIED POTATOES (FROZEN):** Omit Steps 1 and 2. Use 35 lb frozen French fried potatoes. In Step 3, fry about 4 minutes at 375°F. or until golden brown. Follow Steps 4 and 5.

2. FRENCH FRIED POTATOES (FROZEN) (OVEN METHOD): Omit Steps 1 and 2. Lightly grease 9 sheet pans (18 by 26-inches). Use 35 lb frozen French fried potatoes. In Step 3, place about 3 lb 14 oz potatoes on each sheet pan; bake in 475°F. oven 40 to 45 minutes or until golden brown or in 450 °F. convection oven 20 to 25 minutes on high fan, open vent. Omit Step 4. Follow Step 5. EACH PORTION: 1 Cup (3 Ounces).
3. FRENCH FRIED SHOESTRING POTATOES (FROZEN): Omit Step 1 and 2, use 30 lb frozen shoestring potatoes. In Step 3, fry about 3 minutes at 365°F. or until golden brown. Follow Steps 4 and 5. EACH PORTION: 1 Cup (3 Ounces).
4. FRENCH FRIED SHOESTRING POTATOES (FROZEN) (OVEN METHOD): Omit Steps 1 and 2. Use 30 lb frozen shoestring potatoes. Lightly grease 12 sheet pans (18 by 26-inches). In Step 3, place 2 lb 8 oz potatoes on each sheet pan; bake at 450°F. oven 20 to 25 minutes or until golden brown or in 400°F. convection oven 7 to 10 minutes on high fan, open vent. Omit Step 4. Follow Step 5. EACH PORTION: 1 Cup (3 Ounces).
5. FRENCH FRIED POTATOES (DEHYDRATED POTATO MIX): In Step 1, use 8 lb dehydrated potato mix. Rehydrate, dispense and fry according to manufacturer's directions.

(CONTINUED)

FRENCH FRIED POTATOES

6. **BAKED POTATO ROUNDS (PRECOOKED POTATO ROUNDS):** Omit Steps 1 and 2. Use 25 lb frozen potato rounds. Use 5 sheet pans (18 by 26-inches). In Step 3, place about 5 lb potatoes on each pan. Bake at 475°F. 30 minutes or in 450°F. Convection oven 8 minutes or until golden brown on high fan, open vent. NOTE: If microwave-convection oven is used, bake at 450°F. 6 minutes with 70% microwave power for first 4 minutes. Omit Step 4. Follow Step 5. EACH PORTION: $\frac{3}{4}$ Cup (2½ OUNCES).

HASHED BROWN POTATOES**YIELD:** 100 Portions**EACH PORTION:** $\frac{2}{3}$ Cup (3 $\frac{1}{2}$ Ounces)**TEMPERATURE:** 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, pared, diced, $\frac{1}{4}$ inch	31 lb.	1. Cover potatoes with boiling salted water; bring to a boil; reduce heat; simmer 15 minutes or until tender. DO NOT OVERCOOK. Drain well.
Water, boiling.	2 $\frac{1}{2}$ gal	
Salt.	1 tsp.	
Shortening, melted, salad oil or olive oil	1 lb 8 oz	3 cups.	2. Spread a layer of potatoes over well-greased griddle. Cook 10 minutes or until golden brown on one side. 3. Turn potatoes; cook 10 minutes or until golden brown.
Salt.	2 oz. . .	3 tbsp.	4. Sprinkle with salt and pepper.
Pepper, black.	2 tsp.	

- NOTE:**
1. In Step 1, 38 lb 2 oz fresh white potatoes A.P. will yield 31 lb peeled potatoes.
 2. In Step 1, 31 lb fresh, peeled, ready-to-use potatoes may be used. Quarter potatoes. Dice $\frac{1}{4}$ inch.
 3. In Step 1, 31 lb fresh, peeled, diced, ready-to-use potatoes may be used. Boil 15 minutes or steam cook potatoes 5 minutes until just tender.

VARIATIONS

1. **COTTAGE FRIED POTATOES:** In Step 1, cut potatoes in half lengthwise. Slice $\frac{1}{4}$ inch thick. Follow Steps 2 through 4.
2. **HASHED BROWN POTATOES (FROZEN, SHREDDED, 3 OUNCES):** Omit Step 1. Use 18 lb potatoes, white, frozen, shredded. In Step 2, place layer of potatoes on well-greased griddle; cook 15 minutes; turn; brown on other side. Omit Step 3. Follow Step 4. **EACH PORTION:** $\frac{1}{2}$ Cup (Breakfast Portion). **NOTE:** TO COOK TO ORDER, thaw layer of potatoes on greased sheet pan in 350°F. oven. Brown on greased griddle, 3 minutes per side.
3. **LYONNAISE POTATOES:** Omit Steps 1 through 4. Use 38 lb pared fresh white potatoes (46 lb 12 oz A.P.). Cut potatoes in half lengthwise. Slice $\frac{1}{2}$ inch thick; mix with 1 lb 8 oz ($1\frac{1}{2}$ qt) sliced dry onions (1 lb 11 oz A.P.). Place mixture in 2 greased roasting pans (18 by 24-inches). Add 1 lb 4 oz ($2\frac{1}{2}$ cups) shortening or salad oil, 2 oz (3 tbsp) salt and 2 tsp pepper. Mix lightly. Bake at 450°F. 1 hour 30 minutes or in 350°F. convection oven 1 hour 15 minutes or until tender on high fan, closed vent.
4. **HASHED BROWN POTATOES (FROZEN, SHREDDED, $2\frac{1}{2}$ OUNCES):** Omit Steps 1 through 4. Use 16 lb frozen hashed brown potatoes. **DO NOT THAW.** Place patties on 4 ungreased sheet pans (18 by 26-inches). **DO NOT** allow patties to touch each other. Bake 15 to 18 minutes at 450°F. or in 400°F. convection oven 15 to 17 minutes or until lightly browned on high fan, open vent. **EACH PORTION:** 1 Pattie (2 Ounces).

HOME FRIED POTATOES

YIELD: 100 Portions

EACH PORTION: $\frac{2}{3}$ Cup (3 Ounces)

TEMPERATURE: 400°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, $\frac{1}{8}$ inch slices	35 lb.	1. Spread a layer of potatoes on well greased griddle.
Salad oil, shortening, melted, or olive oil	2 lb. . .	1 qt.	2. Cook about 25 minutes, turning occasionally to ensure even browning.
Salt.	2 oz. . .	3 tbsp.	3. Sprinkle with salt and pepper.
Pepper, black.	2 tsp.	

- NOTE:
1. In Step 1, 43 lb 1 oz fresh white potatoes A.P. will yield 35 lb peeled potatoes.
 2. In Step 1, 35 lb fresh, peeled, ready-to-use, whole potatoes may be used.
Slice potatoes $\frac{1}{8}$ inch thick.
 3. In Step 1, potatoes may be browned in shallow fat in roasting pans or in tilting fry pan or lightly browned in 350°F. deep-fat fryer.

REVISION

MASHED POTATOES

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (3 1/2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, quartered	22 lb.	1. Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well. 2. Beat potatoes in mixer bowl at low speed until broken into smaller pieces, about 1 minute.
Water.....	12 lb. . .	1 1/2 gal	
Salt.....	1 1/4 oz. .	2 tbsp.	
Margarine or butter, softened	8 oz. . . .	1 cup.	3. Add margarine or butter and pepper. Beat at high speed 3 to 5 minutes or until smooth.
Pepper, white or black	1/8 oz. . .	1 1/2 tsp	
Milk, nonfat, dry.....	5 oz. . . .	1 1/8 cups	4. Reconstitute milk; heat to a simmer; blend into potatoes at low speed. Beat at high speed 2 minutes or until light and fluffy.
Water, warm.	2 lb 14 oz	5 3/4 cups	

- NOTE:
1. In Step 1, 27 lb 1 oz fresh white potatoes A.P. will yield 22 lb peeled potatoes.
 2. In Step 1, 22 lb fresh, peeled, whole, ready-to-use potatoes may be used. Quarter potatoes.
 3. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. **GRILLED POTATO PATTIES:** Follow Steps 1 and 2. In Step 3, beat at high speed 1 minute. In Step 4, reduce nonfat dry milk to 4 oz (1 cup) and water to 2 lb (1 qt). At low speed, blend in 14 oz ($1\frac{2}{3}$ cups (9 eggs)) beaten whole eggs. Beat at high speed 1 minute. Shape into 200-2 oz patties (1-No. 16 scoop). Dredge patties in 1 lb 8 oz ($4\frac{1}{2}$ cups) bread crumbs. Shake off excess. Grill on lightly greased 350°F. griddle 3 minutes per side or until golden brown. **EACH PORTION:** 2 Patties (4 Ounces).

O'BRIEN POTATOES

YIELD: 100 Portions			EACH PORTION: 2/3 Cup (31/2 Ounces)	
TEMPERATURE: 365°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, sweet, fresh, finely chopped	3 lb.	21/4 qt.	1. Sauté peppers in shortening, salad oil or olive oil 5 minutes or until tender. Add pimientos; sauté until heated through. Keep hot for use in Step 4.
Pimientos, canned, drained, finely chopped	1 lb 5 oz	17/8 cups (3/4-No. 21/2 cn)	
Shortening, melted, salad oil or olive oil	4 oz.	1/2 cup...	
Potatoes, white, fresh, peeled, 3/4 inch cubes	31 lb.	2. Fry potatoes in 25-portion batches 7 minutes or until lightly browned and tender. 3. Drain well in basket or on absorbent paper. 4. Combine about 1 lb (21/3 cups) sautéed vegetables with each batch of potatoes.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salt.....	1 ³ / ₄ oz..	2 ² / ₃ tbsp	5. Combine salt and pepper. Sprinkle about 2 tsp salt-pepper mixture over each batch of potatoes. Stir lightly but thoroughly. Serve immediately.
Pepper, black.....	1 tsp....	

- NOTE:
1. In Step 1, 3 lb 10 oz fresh sweet peppers A.P. will yield 3 lb finely chopped peppers.
 2. In Step 1, 8 oz (1¹/₂ qt) dehydrated green peppers (See Recipe No. A-11) or 3 lb (2¹/₄ qt) frozen diced green peppers may be used.
 3. In Step 1, 1 lb 5 oz (3-7 oz cn) canned pimientos may be used.
 4. In Step 2, 38 lb 2 oz fresh white potatoes A.P. will yield 31 lb peeled potatoes.
 5. In Step 2, 31 lb fresh, peeled, diced, ready-to-use potatoes may be used.
 6. In Step 2, 35 lb frozen, diced white potatoes may be used. Fry in 400°F. deep fat 5 minutes, loading fryer basket ¹/₃ full. Follow Steps 3 through 5.
 7. In Step 5, potatoes and vegetables may be heated in oven. Place about 5 lb 12 oz (1¹/₈ gal) potato-vegetable mixture in each steam table pan (4-12 by 20 by 2¹/₂ inches). Sprinkle salt-pepper mixture over potatoes in each pan. Bake in 350°F. oven 10 to 15 minutes or in 350°F. convection oven 8 to 10 minutes until thoroughly heated on high fan, open vent.
 8. One No. 6 scoop may be used. See Recipe No. A-4.

OVEN BROWNED POTATOES

YIELD: 100 Portions (3 Pans) EACH PORTION: 1/2 Cup (3 to 4 Wedges) (2 1/2 Ounces)				
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 450°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, pared, cut in wedges (3 by 1 1/2 by 1 inch)	24 lb. . . .	4 1/3 gal.	1. Place 8 lb (5 3/4 qt) potatoes in each pan.
Margarine or butter, melted	1 lb. . . .	2 cups.	2. Drizzle 2/3 cup margarine or butter over potatoes in each pan; stir gently to coat potatoes well.
Salt.	1 3/4 oz. .	2 2/3 tbsp	3. Mix salt, pepper and paprika together. Sprinkle about 1 1/2 tbsp mixture over potatoes in each pan. 4. Bake 1 hour or until browned and done. Turn potatoes once during cooking.
Pepper, black.	1/6 oz. . .	2 tsp.	
Paprika, ground. . . .	1/4 oz. . .	1 tbsp.	

- NOTE:
1. In Step 1, 29 lb 8 oz fresh white potatoes A.P. will yield 24 lb pared potatoes.
 2. In Step 1, 24 lb fresh, peeled, whole, ready-to-use potatoes may be used. Cut potatoes into wedges.
 3. In Step 4, if convection oven is used, bake at 350°F. 25 to 30 minutes on high fan, open vent or until browned and done.

4. In Step 1, if microwave-convection oven is used, use 6 half sheet pans (13 by 18 inches). Place 4 lb (about 3 qt) potatoes on each pan. In Step 2, drizzle $\frac{1}{3}$ cup margarine or butter over each pan. In Step 3, sprinkle about 2 tsp mixture over each pan. In Step 4, bake at 350°F. 20 to 25 minutes with 100% microwave power throughout or until browned and done.
5. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **FRANCONIA POTATOES:** In Step 1, partially cook potatoes in 16 lb (2 gal) water in steam-jacketed kettle or stock pot 10 minutes or partially cook potatoes in 15 lb PSI steam cooker 5 to 7 minutes or 5 lb PSI steam cooker 12 to 15 minutes. Drain. Place about 7 lb 15 oz ($5\frac{3}{4}$ qt) partially cooked potatoes in each pan. Follow Steps 2 and 3. In Step 4, bake potatoes 40 minutes or until browned and done or in 400°F. convection oven 15 minutes on high fan, closed vent.
2. **OVEN-GLO POTATOES:** In Step 1, partially cook potatoes in 16 lb (2 gal) water in steam-jacketed kettle or stock pot 10 minutes or partially cook potatoes in 15 lb PSI steam cooker, 5 to 7 minutes or 5 lb PSI steam cooker, 12 to 15 minutes. Drain. Use 3 steamtable pans (12 by 20 by 4 inches). Place about 7 lb 15 oz ($5\frac{3}{4}$ qt) partially cooked potatoes in each pan. Thoroughly combine ingredients in Steps 2 and 3; omit paprika; add 1 lb ($\frac{1}{2}$ -No. 2 $\frac{1}{2}$ cn) tomato paste or 1 lb 2 oz (36 oz cn) canned tomato juice concentrate, 4 lb (2 qt) hot water and $\frac{1}{4}$ oz (2 $\frac{1}{2}$ tsp) garlic powder; blend thoroughly. Pour 2 lb 2 oz (1 qt) mixture over potatoes in each pan. In Step 4, bake 40 minutes or in 400°F. convection oven 15 minutes on high fan, closed vent. **EACH PORTION:** $\frac{1}{2}$ Cup (3 to 4 Wedges) (4 Ounces).

POTATOES AU GRATIN

YIELD: 100 Portions (3 Pans)

EACH PORTION: $\frac{2}{3}$ Cup ($5\frac{1}{2}$ Ounces)PAN SIZE: 12 by 20 by $2\frac{1}{2}$ -inch Steam Table Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, $\frac{1}{4}$ inch slices	25 lb 8 oz	1. Cover potatoes with salted water; bring to a boil; cook 10 minutes or until tender. 2. Drain well. Place about 8 lb 2 oz ($1\frac{1}{2}$ gal) potatoes in each pan. Set aside for use in Step 6.
Water, boiling.	$2\frac{1}{4}$ gal	
Salt.	$1\frac{1}{4}$ oz. ...	2 tbsp.	
Butter or margarine, melted	1 lb 8 oz	3 cups.	3. Blend butter or margarine and flour together using wire whip; stir until smooth.
Flour, wheat, general purpose, sifted	12 oz.	3 cups.	
Milk, nonfat, dry.	1 lb 2 oz	1 qt.	4. Reconstitute milk; bring to just below boiling. DO NOT BOIL. Add milk to flour mixture stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
Water, warm.	$5\frac{1}{4}$ qt.	
Salt.	$1\frac{1}{4}$ oz. .	2 tbsp.	
Pepper, white or black	2 tsp.	
Cheese, Cheddar or American, shredded	2 lb.	$1\frac{1}{2}$ qt.	5. Add cheese and mustard flour to sauce. Stir until cheese is melted.
Mustard flour.	$1\frac{1}{3}$ tbsp	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, crumbs, dry... Butter or margarine, melted	1 lb. 8 oz.	1 qt. 1 cup.	6. Pour about 2 $\frac{1}{3}$ qt sauce evenly over potatoes in each pan. 7. Mix crumbs and butter or margarine. Sprinkle about 1 $\frac{1}{3}$ cups crumbs over potatoes in each pan. 8. Bake 45 minutes or until browned.

- NOTE:
1. In Step 1, 31 lb 6 oz fresh white potatoes A.P. will yield 25 lb 8 oz peeled potatoes.
 2. In Step 1, 25 lb 8 oz ready-to-use fresh peeled whole potatoes may be used. Slice potatoes $\frac{1}{4}$ -inch thick.
 3. In Step 1, potatoes may be cooked in steam cooker. See Recipe No. Q-G-6.
 4. In Step 5, 8 oz (2 cups) canned dehydrated American cheese combined with 8 oz warm water may be used.
 5. In Step 8, if convection oven is used, bake at 325°F. 30 minutes or until browned on low fan, open vent.
 6. Other sizes and types of pans may be used. See Recipe No. A-25.
 7. One No. 6 scoop may be used. See Recipe No. A-4.

VARIATION

1. **POTATOES AU GRATIN (POTATOES, WHITE, DEHYDRATED, SLICES):** In Step 1, use 5 lb 8 oz (3 $\frac{1}{2}$ gal) dehydrated potato slices. Bring 4 $\frac{1}{2}$ gal water to a boil; add 2 oz (3 tbsp) salt; pour over potatoes. Cover; bring to a boil; simmer until tender. In Step 2, place about 6 lb 8 oz (4 $\frac{1}{2}$ qt) cooked, drained potatoes in each pan. Follow Step 3. In Step 4, increase nonfat dry milk to 1 lb 7 oz (5 $\frac{1}{8}$ cups) and water to 6 $\frac{1}{2}$ qt. Follow Step 5. In Step 6, pour about 2 $\frac{3}{4}$ qt sauce over potatoes in each pan. Follow Steps 7 and 8.

RISSOLE POTATOES

YIELD: 100 Portions
EACH PORTION: 2/3 Cup (4 Pieces) (4 Ounces)
TEMPERATURE: 360°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, cut in wedges (3 by 1½ by 1 inch)	35 lb.	1. Cook potatoes in steamer 5 to 7 minutes at 15 PSI or 12 to 15 minutes at 5 PSI. Drain. 2. Fry until golden brown. 3. Drain well in basket or on absorbent paper. 4. Serve immediately.

- NOTE:**
1. In Step 1, 43 lb 1 oz fresh white potatoes A.P. will yield 35 lb peeled potatoes.
 2. In Step 1, 35 lb fresh, peeled, whole, ready-to-use potatoes may be used.
Cut potatoes into wedges.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

SCALLOPED POTATOES

YIELD: 100 Portions (3 Pans)			EACH PORTION: $\frac{2}{3}$ Cup ($5\frac{1}{2}$ Ounces)	
PAN SIZE: 12 by 20 by $2\frac{1}{2}$ -inch Steam Table Pan			TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, fresh, peeled, $\frac{1}{4}$ inch slices	25 lb 8 oz	1. Cover potatoes with salted water; bring to a boil; cook 10 minutes or until tender.
Water, boiling.	18 lb	$2\frac{1}{4}$ gal..	2. Drain well. Place about 8 lb 2 oz ($1\frac{1}{2}$ gal) potatoes in each greased pan. Set aside for use in Step 5.
Salt.	$1\frac{1}{4}$ oz...	2 tbsp	
Margarine or butter, melted	10 oz.	$1\frac{1}{4}$ cups..	3. Blend margarine or butter and flour together using wire whip; stir until smooth.
Flour, wheat, general purpose, sifted	12 oz.	3 cups	
Milk, nonfat, dry.	1 lb 10 oz	$1\frac{1}{2}$ qt...	4. Reconstitute milk; bring to just below boiling. DO NOT BOIL.
Water, warm.	13 lb	$7\frac{1}{2}$ qt...	Add milk to roux stirring constantly. Add salt and pepper.
Salt.	$1\frac{1}{4}$ oz...	2 tbsp	Simmer 10 to 15 minutes or until thickened. Stir as necessary.
Pepper, white or black	$\frac{3}{8}$ oz.	2 tsp	5. Pour about $2\frac{3}{4}$ qt sauce over potatoes in each pan.
				6. Bake 1 hour or until browned.

- NOTE:
1. In Step 1, 31 lb 6 oz fresh white potatoes A.P. will yield 25 lb 8 oz peeled potatoes.
 2. In Step 1, potatoes may be cooked in steam cooker. See Recipe No. Q-G-6.
 3. In Step 6, if convection oven is used, bake at 325°F. 30 minutes or until browned, on low fan, open vent.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.
 5. One No. 6 scoop may be used. See Recipe No. A-4.

VARIATION

1. SCALLOPED POTATOES AND ONIONS: Follow Step 1. In Step 2, use 2 lb 8 oz ($2\frac{1}{2}$ qt) thinly sliced dry onions (2 lb 12 oz A.P.) or 5 oz ($1\frac{2}{3}$ cups) dehydrated onions. See Recipe No. A-11. Place in layers with potatoes. Follow Step 3. In Step 4, reduce nonfat dry milk to 1 lb 7 oz ($5\frac{1}{4}$ cups) and water to 13 lb ($6\frac{1}{2}$ qt). In Step 5, pour $2\frac{1}{2}$ qt sauce over potatoes and onions in each pan. Follow Step 6.

HASHED BROWN POTATOES (Dehydrated Sliced Potatoes)

YIELD: 100 Portions**EACH PORTION: $\frac{2}{3}$ Cup ($3\frac{1}{2}$ Ounces)****TEMPERATURE: 375°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, sliced	8 lb....	$4\frac{4}{5}$ gal..	1. Add potatoes to boiling salted water. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 20 minutes or until tender. Drain well.
Water, boiling.....	6 gal....	
Salt.....	2 oz....	3 tbsp...	
Shortening, melted or salad oil	1 lb 4 oz	$2\frac{1}{2}$ cups	2. Spread $\frac{1}{3}$ layer of potatoes on greased griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining layers.
Salt.....	$\frac{2}{3}$ oz...	1 tbsp..	
Pepper, black.....	2 tsp...	

NOTE: In Step 2, additional shortening or salad oil may be added to griddle, if needed, after turning potatoes.

REVISION**(OVER)**

VARIATIONS

1. **LYONNAISE POTATOES:** In Step 1, rehydrate 8 oz ($2\frac{2}{3}$ cups) dehydrated onions (See Recipe No. A-11). Add to cooked potatoes. Follow Step 2.
2. **O'BRIEN POTATOES:** In Step 1, rehydrate 2 oz ($1\frac{1}{2}$ cups) dehydrated green peppers (See Recipe No. A-11). Add peppers and 1 lb 5 oz (3-7 oz cn or $\frac{3}{4}$ -No. $2\frac{1}{2}$ cn) canned, chopped, drained pimientos to cooked potatoes. Follow Step 2.
3. **HASHED BROWN POTATOES (POTATOES, WHITE, DEHYDRATED, SHREDDED HASH BROWN):** Omit Step 1. Use 5 lb 10 oz ($2\frac{1}{2}$ -No. 10 cn) dehydrated hashed brown potatoes. Add $3\frac{3}{4}$ gal hot water and $2\frac{3}{4}$ oz ($\frac{1}{4}$ cup) salt. Stir. Let stand 20 minutes; drain. In Step 2, use 1 lb (2 cups) melted shortening or salad oil; cook 2 to 3 minutes on each side. **EACH PORTION:** $\frac{1}{2}$ Cup (2 Ounces). **NOTE:** In Step 1, potatoes may be soaked covered in cold, salted water 8 hours refrigerated. **PRODUCT DOES NOT HOLD UP WELL ON STEAM TABLE. PREPARE AS PROGRESSIVE COOKERY ITEM.**
4. **HASHED BROWN POTATOES (POTATOES, WHITE, DEHYDRATED, DICED):** In Step 1, use 7 lb 8 oz ($3\frac{1}{3}$ -No. 10 cn) dehydrated diced potatoes. Simmer 15 minutes. Follow Step 2.

SCALLOPED POTATOES AND ONIONS

(Dehydrated Sliced Potatoes)

YIELD: 100 Portions (3 Pans)				EACH PORTION: $\frac{2}{3}$ Cup (5 $\frac{1}{2}$ Ounces)
PAN SIZE: 12 by 20 by 2 $\frac{1}{2}$ -inch Steam Table Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, sliced	5 lb. . . .	3 $\frac{1}{8}$ gal	1. Add potatoes and onions to boiling salted water. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 25 minutes or until tender. Drain well. 2. Place about 7 lb 4 oz (4 $\frac{3}{4}$ qt) potato mixture into each greased pan. Set aside for use in Step 5.
Onions, dehydrated	12 oz. . .	1 qt.	
Water, boiling.	5 gal.	
Salt.	2 oz. . .	3 tbsp.	
Butter or margarine, melted	1 lb 2 oz	2 $\frac{1}{4}$ cups	3. Blend butter or margarine and flour together; stir until smooth using wire whip.
Flour, wheat, general purpose, sifted	9 oz. . .	2 $\frac{1}{4}$ cups	
Milk, nonfat, dry. . .	1 lb 13 oz	6 $\frac{2}{3}$ cups	4. Reconstitute milk. Heat to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary. 5. Pour about 3 qt sauce over potatoes in each pan.
Water, warm.	8 $\frac{1}{2}$ qt.	
Pepper, black or white	2 tsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Paprika, ground...	1 tbsp...	6. Sprinkle 1 tsp paprika over mixture in each pan. 7. Bake 45 minutes or until lightly browned.

- NOTE:
1. Other sizes and types of pans may be used. See Recipe No. A-25.
 2. One No. 6 scoop may be used. See Recipe No. A-4.
 3. In Step 7, if convection oven is used, bake at 325°F. 30 minutes or until lightly browned on low fan, open vent.

VARIATIONS

1. SCALLOPED POTATOES (DEHYDRATED SLICED POTATOES): In Step 1, use 5 lb 8 oz (3 $\frac{1}{2}$ gal) dehydrated sliced potatoes; reduce water to 4 $\frac{1}{2}$ gal. Omit onions. In Step 2, place about 6 lb 8 oz (4 $\frac{1}{2}$ qt) cooked, drained potatoes in each pan. Follow Steps 3 through 7.
2. SCALLOPED POTATOES (DEHYDRATED DICED POTATOES): In Step 1, use 5 lb 1 oz (2 $\frac{1}{4}$ -No. 10 cn) dehydrated diced potatoes; reduce water to 4 gal; omit onions. In Step 2, place about 7 lb (4 $\frac{3}{4}$ qt) cooked, drained potatoes in each pan. Follow Steps 3 through 7.

GOLDEN POTATO BALLS (Instant Potatoes)

YIELD: 100 Portions			EACH PORTION: 3 Balls (3 Ounces)	
TEMPERATURE: 375°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dehydrated, chopped	4½ oz. .	1½ cups	1. Rehydrate onions in water 15 minutes. Drain; set aside for use in Step 5.
Water, warm.....	1 qt.	
Potatoes, white, instant, granules	4 lb 9 oz	2½ qt (¾- No. 10 cn)	2. Combine potatoes, milk, flour, salt, nutmeg, and thyme; mix well.
Milk, nonfat, dry...	10 oz. ...	2¼ cups	
Flour, wheat, general purpose, sifted	12 oz. ...	3 cups.	
Salt.....	2 oz.	3 tbsp.	
Nutmeg, ground.	½ tsp.	
Thyme, ground.	¼ tsp.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling	6 $\frac{1}{4}$ qt.	3. Pour water into mixer bowl. 4. At low speed, rapidly add dry ingredients. Mix 1 minute or until well blended. 5. Add onions. Mix until well blended.
Potatoes, white, instant, granules	1 lb.	2 cups.	6. Shape mixture into balls about 1 oz each. Roll in potato granules. 7. Fry 3 minutes or until golden brown. 8. Drain well in basket or on absorbent paper.

MASHED POTATOES

(Instant Potatoes)

YIELD: 100 Portions**EACH PORTION: 1/2 Cup (4 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, instant, granules	4 lb 10 oz	2 1/2 qt (3/4- No. 10 cn)	1. Blend potatoes and milk together. Set aside for use in Step 3.
Milk, nonfat, dry...	10 oz. ...	2 1/4 cups	
Water, boiling.	2 1/2 gal.	2. Blend water, butter or margarine, salt and pepper in mixer bowl. 3. At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute. Scrape down sides and bottom of bowl. 4. Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP.
Butter or margarine	8 oz.	1 cup.	
Salt.	1 oz.	1 2/3 tbsp	
Pepper, white or black	1 1/2 tsp.	

REVISION

(OVER)

- NOTE:**
1. In Step 3, consistency may be controlled by reserving 2 qt hot liquid before adding potato mixture. In Step 4, add liquid during whipping, until proper consistency is obtained.
 2. If potatoes become dry while standing on steam table, add hot milk or hot water; mix well.
 3. Overwhipping in Step 4 of basic recipe and variation will result in an excessive over yield.

VARIATION

1. **GRILLED POTATO CAKES:** In Step 1, use 6 lb 2 oz ($3\frac{1}{4}$ qt-1-No. 10 cn) instant potato granules and 12 oz ($2\frac{1}{2}$ cups) nonfat dry milk. In Step 2, use 2 gal boiling water, 12 oz ($1\frac{1}{2}$ cups) butter or margarine and $1\frac{1}{4}$ oz (2 tbsp) salt. Follow Step 3. In Step 4, whip at high speed 1 minute. At low speed, blend 1 lb 3 oz ($2\frac{1}{4}$ cups-12 eggs) slightly beaten whole eggs into potatoes 1 minute. Whip at medium speed $\frac{1}{2}$ minute. **DO NOT OVERWHIP.** Chill mixture. Shape into 4 oz cakes using 1-No. 8 scoop. Dredge cakes in 1 lb (1 qt) sifted general purpose flour. Grill on well-greased 375°F . griddle about $3\frac{1}{2}$ to 4 minutes per side or until golden brown. **EACH PORTION:** 1 Cake (3 Ounces).

STEWED TOMATOES

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned. .	25 lb 8 oz	3 gal (4-No. 10 cn)	1. Combine tomatoes, onions, peppers, celery, and pepper. Mix well. 2. Bring to a boil to blend flavors.
Onions, dry, finely chopped	4 oz.	3/4 cup.	
Peppers, sweet, fresh, finely chopped	2 1/2 oz. .	1/2 cup.	
Celery, fresh, finely chopped	4 oz.	3/4 cup.	
Pepper, black.	1 tsp.	

- NOTE: 1. In Step 1: 5 oz dry onions A.P. will yield 4 oz chopped onions.
 3 oz fresh sweet peppers A.P. will yield 2 1/2 oz finely chopped peppers.
 5 oz fresh celery A.P. will yield 4 oz finely chopped celery.
2. In Step 1, 1/2 oz (3 tbsp) dehydrated onions and 1/2 oz (1/2 cup) dehydrated green peppers (See Recipe No. A-11) or 2 1/2 oz (1/2 cup) frozen, diced green peppers may be used.
3. Stewed tomatoes may be served chilled.

VARIATION

1. STEWED TOMATOES WITH CROUTONS: Follow Steps 1 and 2. Combine 1 lb 8 oz bread, cut in 1/2 inch cubes, with 8 oz (1 cup) melted butter or margarine. Toast in 325°F. oven 20-25 minutes or until lightly browned. Add to stewed tomatoes just before serving.

REVISION

GERMAN SAUERKRAUT

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (3 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sauerkraut, canned, undrained	18 lb 9 oz	2 1/4 gal (3-No. 10 cn)	1. Combine sauerkraut, bacon, onions, apples, caraway seed, and brown sugar; cook 1 1/2 hours, stirring occasionally.
Bacon, raw, chopped	1 lb.	3 cups.	
Onions, dry, chopped	3 lb.	2 1/4 qt.	
Apples, fresh, pared, chopped	1 lb.	1 qt (3 to 4 apples)	
Caraway seed, whole	1 oz.	3 tbsp.	
Sugar, brown, packed	6 oz.	3/4 cup.	

- NOTE: 1. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions and 1 lb 4 oz fresh apples A.P. will yield 1 lb pared, chopped apples.
2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
3. One No. 8 scoop may be used. See Recipe No. A-4.

CLUB SPINACH**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1/2 Cup (3 1/2 Ounces)****PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spinach, canned. . . .	36 lb 12 oz	4 1/2 gal (6-No. 10 cn)	1. Drain spinach; chop coarsely; place about 7 lb 8 oz (3 3/4 qt) in each pan.
Cheese, Cheddar, shredded	3 lb 12 oz	3 3/4 qt.	2. Cover spinach in each pan with 1 lb 4 oz (1 1/4 qt) cheese.
Cracker crumbs, coarsely ground	1 lb 8 oz	9 3/4 cups	3. Combine crumbs and margarine or butter; sprinkle about 10 oz (3 cups) crumbs over cheese in each pan.
Margarine or butter, melted	6 oz.	3/4 cup.	
Bacon, raw.	1 lb.	4. Cook bacon; drain fat. Finely chop bacon. Sprinkle about 1 1/2 oz (1/3 cup) bacon over mixture in each pan. 5. Bake 45 minutes or until thoroughly heated.

- NOTE:** 1. In Step 1, 27 lb frozen spinach may be used. Cook spinach according to Recipe No. Q-G-3; place about 3 qt chopped, drained spinach in each pan.
2. In Step 3, DO NOT substitute bread crumbs for cracker crumbs.

3. Other sizes and types of pans may be used. See Recipe No. A-25.
4. Cook bacon according to Recipe No. L-2 or L-2-2.
5. One No. 8 scoop may be used. See Recipe No. A-4.
6. In Step 5, if convection oven is used, bake at 325°F. 30 minutes or until thoroughly heated on low fan, open vent.

BAKED HUBBARD SQUASH

YIELD: 100 Portions (5 Pans)				EACH PORTION: 1 Piece (3 1/2 Ounces)
PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Squash, fresh, hubbard	29 lb.	1. Cut squash in half; remove seeds. Cut into 4 1/2 oz pieces. 2. Place squash cut side up in pans. 3. Add 1 1/2 cups water to each pan. Cover pans. 4. Bake 1 hour or until tender.
Water, warm.....	7 1/2 cups	
Butter or margarine, melted	1 lb. . .	2 cups.	5. Combine butter or margarine, water, brown sugar, cinnamon, and salt; mix well. Simmer about 5 min- utes or until heated thoroughly in steam-jacketed kettle or stock pot. 6. Pour brown sugar sauce over squash in each pan.
Water.....	1 cup.	
Sugar, brown, packed	1 lb. . .	2 1/8 cups	
Cinnamon, ground (optional)	1 tbsp.	
Salt.....	2/3 oz. .	1 tbsp.	

- NOTE: 1. In Step 1, 32 lb 8 oz fresh hubbard squash A.P. will yield 29 lb squash.
 2. In Step 1, 34 lb 12 oz acorn squash (40 lb A.P.) may be used. Cut in half, lengthwise; remove seeds. In Step 2, place cut side up in 10 steam table pans. Follow Steps 3 through 6. EACH PORTION: 1 Squash Half (5 Ounces).
 3. In Step 4, if convection oven is used, bake at 350°F. 1 hour or until tender on high fan, closed vent.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

REVISION

CREOLE SUMMER SQUASH

YIELD: 100 Portions			EACH PORTION: $\frac{2}{3}$ Cup ($4\frac{1}{2}$ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped Butter, margarine, or salad oil	3 lb.... 3 oz....	$2\frac{1}{4}$ qt.. 6 tbsp...	1. Sauté onions in butter, margarine or salad oil until tender.
Squash, fresh, summer, unpared, sliced Water, boiling.....	20 lb... 2 cups...	2. Combine sautéed onions, squash, and water. 3. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
Tomatoes, canned, crushed Salt..... Sugar, granulated... Pepper, black..... Garlic, dehydrated.. Parsley, fresh, chopped	6 lb 6 oz 2 oz.... 3 oz.... 2 oz....	3 qt (1-No. 10 cn) 3 tbsp... 6 tbsp... 1 tbsp... $\frac{3}{4}$ tsp... 1 cup....	4. Add tomatoes, salt, sugar, pepper, garlic, and parsley. 5. Bring to a boil; reduce heat; simmer 5 minutes.

REVISION

(OVER)

- NOTE:
1. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
 2. In Step 2, 21 lb fresh summer squash A.P. will yield 20 lb sliced summer squash.
 3. In Step 2, 20 lb frozen sliced summer squash may be used. In Step 3, simmer 5 minutes.
 4. In Step 4, 3 tsp (3 cloves) dry garlic, minced may be used. See Recipe No. A-17.
 5. In Step 4, $\frac{1}{4}$ cup dehydrated parsley may be used.
 6. In Step 4, 3 oz fresh parsley A.P. will yield 2 oz chopped parsley.
 7. One No. 6 scoop may be used. See Recipe No. A-4.

TANGY SPINACH

YIELD: 100 Portions

EACH PORTION: $\frac{1}{2}$ Cup ($3\frac{1}{2}$ Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spinach, frozen.	18 lb....	1. Cook spinach according to Recipe No. Q-G-3, Guidelines for Cooking Frozen Vegetables. Drain.
Salad oil, melted shortening or olive oil	$1\frac{1}{2}$ oz. ...	3 tbsp..	2. Sauté onions in oil, shortening or olive oil until tender.
Onions, dry, chopped	1 lb 11 oz	$1\frac{1}{4}$ qt	
Vinegar.....	$2\frac{1}{4}$ cups	3. Stir in vinegar, salt and pepper; simmer 3 minutes.
Salt.....	1 oz....	$1\frac{2}{3}$ tbsp	
Pepper, black.....	$\frac{1}{2}$ oz....	2 tbsp...	4. Pour vinegar-onion mixture over spinach.

- NOTE: 1. In Step 1, 24 lb 8 oz (4-No. 10 cn) canned spinach may be used for frozen spinach. Heat according to Recipe No. Q-G-1.
2. In Step 2, 1 lb 14 oz dry onions A.P. will yield 1 lb 11 oz chopped onions.

LOUISIANA STYLE SMOTHERED SQUASH

YIELD: 100 Portions

EACH PORTION: 1/2 Cup (3 1/2 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb 5 oz.	1 qt.	1. Sauté onions, peppers and celery in butter or margarine until tender. Set aside for use in Step 3.
Peppers, sweet, fresh, chopped	6 oz.	1 1/8 cups	
Celery, fresh, chopped	6 oz.	1 1/8 cups	
Butter or margarine	12 oz.	1 1/2 cups	
Squash, fresh, summer, unpared, sliced	24 lb.	6 1/4 gal	2. Add squash to water; cook, covered, in steam-jacketed kettle or stock pot about 5 minutes or until just tender.
Water, boiling.	2 cups.	
Sugar, granulated.	7 oz.	1 cup.	3. Add sugar, salt and pepper to squash. Add sautéed vegetables; mix lightly.
Salt.	2 oz.	3 tbsp.	
Pepper, black.	2 tsp.	
				4. Cook, covered, about 5 minutes, or until just heated through, stirring occasionally.

- NOTE:**
1. Prepare in 25-portion batches.
 2. In Step 1, 1 lb 7 oz onions A.P. will yield 1 lb 5 oz chopped onions; 7 oz fresh, sweet peppers A.P. will yield 6 oz chopped peppers; and 8 oz fresh celery A.P. will yield 6 oz chopped celery.
 3. In Step 1, 2¹/₂ oz (³/₄ cup plus 1¹/₃ tbsp) chopped dehydrated onions and 1 oz (³/₄ cup) dehydrated green peppers may be used. See Recipe No. A-11.
 4. In Step 2, 25 lb 3 oz fresh summer squash A.P. will yield 24 lb sliced summer squash. Any variety of summer squash may be used. **DO NOT PARE SQUASH.**
 5. In Step 2, 24 lb frozen, sliced summer squash may be used for fresh squash.

VARIATION

1. **SAVORY SUMMER SQUASH:** In Step 1, omit green peppers, celery and butter. Use 2 lb 8 oz (2 qt) sliced dry onions (2 lb 12 oz A.P.) and 2¹/₂ oz (5 tbsp) salad oil or melted shortening to sauté onions. Follow Step 2. In Step 3, use 3¹/₂ oz (¹/₂ cup) granulated sugar; add 2 tbsp crushed sweet basil (optional). Follow Step 4.

HERBED BROCCOLI

YIELD: 100 Portions

EACH PORTION: 2 to 3 Spears (2 1/2 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	1 1/4 gal.	1. Bring water to a boil.
Broccoli, frozen.....	20 lb.	2. Add broccoli, onions, marjoram and basil to boiling water.
Onions, dry, chopped	6 oz.	1 1/4 cups.	3. Return to boil; cover.
Marjoram, ground. .	1/2 oz. . . .	1/4 cup.	4. Reduce heat; cook 7 to 9 minutes or until tender.
Basil, sweet, whole, crushed	3 tbsp.	5. Drain; reserve 1 qt liquid to pour over vegetables. Serve immediately.

NOTE: In Step 2, 7 oz dry onions A.P. will yield 6 oz chopped onions.

BAKED SWEET POTATOES

YIELD: 100 Portions (3 Pans)			EACH PORTION: 1 Potato (5 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, sweet, fresh, A.P.	40 lb.	100 each	1. Scrub potatoes well; dry; remove any blemishes; place on sheet pans. 2. Prick skin several times with fork to allow steam to escape. 3. Bake 1½ hours or until done.

- NOTE:**
1. In Step 3, if microwave-convection oven is used, place potatoes on 6 half sheet pans (13 by 18-inches). In Step 3, bake at 450°F 15 to 20 minutes with 80% microwave power throughout. Note: for larger potatoes, baking time will be 25 to 40 minutes.
 2. In Step 3, if convection oven is used, bake at 400°F. 40 to 45 minutes or until done on high fan, closed vent.
 3. In Step 3, baking time will be 1½ to 2 hours for larger potatoes.
 4. Potatoes may be baked a few at a time in a microwave oven as needed.



CANDIED SWEET POTATOES**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1/2 Cup (2 to 3 Pieces) (4 Ounces)****PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, sweet, canned	22 lb 5 oz	3 gal (21-No. 3 vac cn)	1. Place potatoes in single layer in each greased pan.
Butter or margarine, melted	1 lb.	2 cups.	2. Pour 1/2 cup butter or margarine over potatoes in each pan.
Sugar, brown, packed Salt.	3 lb 12 oz 1 1/2 oz. ...	2 qt. 2 1/3 tbsp	3. Combine brown sugar and salt. Sprinkle 2 cups mixture over potatoes in each pan. 4. Bake 45 minutes or until thoroughly heated.
Oranges, fresh, unpeeled, thinly sliced (optional)	1 lb.	2 oranges	5. Garnish with orange slices before serving.

- NOTE:**
1. In Step 1, 36 lb (24-No. 3 squat cn), 34 lb 7 oz (19-No. 2 1/2 cn) or 37 lb 2 oz (5 1/2 No. 10 cn) canned sweet potatoes may be used. Drain potatoes.
 2. Other sizes and types of pans may be used. See Recipe No. A-25.
 3. In Step 4, if convection oven is used, bake at 325°F. 20 minutes on low fan, closed vent.

VARIATIONS

1. **GLAZED SWEET POTATOES:** Follow Step 1. In Step 2, combine 5 oz (1 cup) cornstarch with 2 qt liquid from potatoes or water. Add melted butter or margarine. In Step 3, reduce sugar to 3 lb (6 $\frac{1}{2}$ cups). Add to cornstarch mixture. Bring to a boil; cook 5 minutes. Pour 3 $\frac{1}{4}$ cups sauce over potatoes in each pan. Follow Steps 4 and 5.
2. **GLAZED SWEET POTATOES (BLENDED SYRUP):** Follow Step 1. In Step 2, combine 5 oz (1 cup) cornstarch with 2 qt syrup from potatoes, or water. Add melted butter or margarine. In Step 3, omit sugar. Add 6 lb 12 oz (3-No. 2 $\frac{1}{2}$ cn) canned blended syrup to cornstarch mixture. Bring to a boil; cook about 5 minutes. Pour 3 $\frac{1}{2}$ cups sauce over potatoes in each pan. Follow Steps 4 and 5.

TEMPURA VEGETABLES

YIELD: 100 Portions

EACH PORTION: 4 Pieces (3½ Ounces)

TEMPERATURE: 365°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Broccoli, fresh, 2 to 2 to 2½ inch flowerets	5 lb. . . .	2½ gal.	1. Wash and trim vegetables as directed on Recipe No. A-31. Set aside for use in Step 6.
Cauliflower, fresh, flowerets	5 lb. . . .	6¼ qt.	
Zucchini squash, fresh, unpared, ¼ inch diagonal slices	5 lb. . . .	4¼ qt.	
Flour, wheat, general purpose, sifted	4 lb 2 oz	16½ cups	2. Sift together flour, baking powder and salt in mixer bowl. Set aside for use in Step 4.
Baking powder.	2¼ oz. . .	5½ tbsp.	
Salt.	3 oz. . . .	4½ tbsp.	
Eggs, whole.	1 lb 11 oz	17 eggs.	3. Separate eggs. Beat egg yolks. Set egg whites aside for use in Step 5.
Water, ice cold.	12¾ cups	
				4. Add 6⅓ cups ice water to egg yolks. Add to dry mixture beating at low speed until blended. Add remaining ice water; whip at high speed until smooth.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Whip egg whites until stiff but not dry. Fold into batter. 6. Dip vegetables in batter. 7. Fry about 3 to 5 minutes or until golden brown. 8. Drain well in basket or on absorbent paper. Serve immediately.

- NOTE:
1. In Step 1, 11 lb 15 oz fresh broccoli A.P. will yield 5 lb broccoli flowerets; 6 lb fresh cauliflower A.P. will yield 5 lb flowerets. Cut large ones in half lengthwise; 5 lb 4 oz fresh zucchini squash will yield 5 lb unpared, sliced zucchini squash.
 2. Batter should not stand long before use. DO NOT SAVE.
 3. Vegetables should be dry when dipped into batter.
 4. Fry in small batches. Product will lose crispness if allowed to stand on steam table.

MASHED SWEET POTATOES**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1/2 Cup (4 1/2 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry.	7 1/2 oz. ...	1 1/2 cups.	1. Reconstitute milk in mixer bowl.
Water, warm.	8 1/2 cups.	
Potatoes, sweet, canned	25 lb 14 oz	3 7/8 gal (23-No. 3 vac cn)	2. Add sweet potatoes; beat at low speed 2 minutes or until smooth.
Salt.	1 1/4 oz. ...	2 tbsp.	3. Add salt, melted butter or margarine and sugar; blend at medium speed.
Butter or margarine, melted	8 oz.	1 cup.	
Sugar, granulated. ...	7 oz.	1 cup.	
				4. Scrape bowl down; beat at medium speed 2 minutes.
				5. Place about 7 1/2 qt potatoes in each greased pan; cover pans.
				6. Bake 45 minutes or until heated thoroughly.

NOTE: 1. In Step 2, 25 lb 14 oz cooked fresh sweet potatoes (32 lb 6 oz A.P.), 42 lb (28-No. 3 squat cn) syrup pack, 38 lb 1 oz (21-No. 2 1/2 cn) or 38 lb 4 oz (5 2/3-No. 10 cn) syrup pack drained, canned sweet potatoes may be used.

REVISION**(OVER)**

2. In Step 6, if convection oven is used, bake at 325°F. 30 minutes on high fan, closed vent.
3. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **SWEET POTATOES SOUTHERN STYLE:** Follow Steps 1 and 2. In Step 3, reduce melted butter or margarine to 6 oz ($\frac{3}{4}$ cup); omit granulated sugar; use 12 oz ($1\frac{2}{3}$ cups) packed brown sugar. (Optional: add $\frac{1}{2}$ oz (2 tbsp) ground cinnamon and 1 tbsp ground nutmeg.) Follow Steps 4 through 6.
2. **MARSHMALLOW SWEET POTATOES:** Follow Steps 1 through 5. In Step 6, use 1 lb ($2\frac{1}{4}$ qt) miniature marshmallows. After potatoes are heated through, sprinkle 8 oz ($4\frac{1}{2}$ cups) marshmallows over potatoes in each pan. Bake at 450°F. 15 minutes or until marshmallows are lightly browned or in 400°F. convection oven 10 minutes on high fan, closed vent. Follow Steps 4 through 6.

GARLIC ROASTED POTATO WEDGES**Yield** 100 Portions**Pan Size** 18 X 26 IN SHEET

(3) Pans 450° F.

Each Portion 4 to 5 Wedges (2 3/4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
98 cal	21 g	3 g	1 g	6 %	0 mg	194 mg	2 g	10 mg

Ingredients

	Weight	Measure	Issue
GARLIC POWDER	2 3/8 oz	1/2 cup	
SALT	1 7/8 oz	2 2/3 tbsp	
ONION POWDER	2/3 oz	2 2/3 tbsp	
PAPRIKA, GROUND	1/2 oz	2 1/3 tbsp	
PARSLEY FLAKES, DEHYDRATED	1/4 oz	6 2/3 tbsp	
PEPPER, BLACK	1/4 oz	2/3 tbsp	
POTATO, WHITE, FRESH UNPARED 3 X 1 1/2 X 1 WEDGES	25 lb	4 1/2 gal	
NONSTICK COOKING SPRAY	2 oz		

Methods

- 1 Combine salt, garlic powder, onion powder, paprika, parsley and pepper.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Toss well dried potatoes with seasonings.
- 3 Lightly spray sheet pans with cooking spray.
- 4 Place 8 lb 5 oz (1 3/4 gal) seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 5 Bake 40 minutes, lightly spray potatoes.
- 6 Bake until tender and light brown, or about 35 minutes longer. CCP: Hold at 140° F. or higher for serving.

Notes

- 1 In Step 5, if a convection oven is used, bake at 350° F. 20 minutes; spray; bake 15 minutes longer or until tender and light brown on high fan, open vent.

ROSEMARY ROASTED POTATO WEDGES

Yield 100 Portions **Pan Size** 18 x 26 INCH SHEET (3) Pans 450° F.
Each Portion 4 to 5 Wedges (2 3/4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
96 cal	21 g	2 g	1 g	7 %	0 mg	194 mg	2 g	12 mg

Ingredients**Weight****Measure****Issue**

SALT

1 7/8 oz

2 2/3 tbsp

ROSEMARY, GROUND

1 oz

1/2 cup

ONION POWDER

2/3 oz

2 2/3 tbsp

PEPPER, BLACK

1/4 oz

2/3 tbsp

POTATO, WHITE, FRESH UNPARED, 3 X 1 1/2 X 1 IN
WEDGES

25 lb

4 1/2 gal

NONSTICK COOKING SPRAY

2 oz

Methods

- 1 Combine salt, rosemary, onion powder and pepper.
- 2 CCP: Wash vegetables in a clean, sanitized sink. Toss well dried potatoes with seasonings.
- 3 Lightly spray sheet pans with cooking spray. Place 8 lb 5 oz (1 3/4) gal) seasoned on each pan. Lightly spray potatoes with cooking spray.

Methods

- 4 Bake 40 minutes; lightly spray potatoes. Bake until tender and light brown, or about 35 minutes longer. CCP: Hold at 140° F. or higher for serving.

Notes

- 1 In Step 4, if a convection oven is used, bake at 350° F. 20 minutes; spray; bake 15 minutes longer or until tender and light brown on high fan, closed vent.

SESAME GLAZED GREEN BEANS

Yield 100 Portions

Pan Size 18 x 26 inch sheet pan

(1) Pan 400° F.

Each Portion 3/4 Cup (4 oz)

Steam Jacketed Kettle

(1) Pan

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
88 cal	15 g	4 g	3 g	26 %	0 mg	337 mg	4 g	102 mg

Ingredients

	Weight	Measure	Issue
SESAME SEEDS	15 3/4 oz	3 1/2 cup	
JUICE, APPLE, CANNED	1 7/8 lb	3 1/2 cup	
SOY SAUCE	1 5/8 lb	2 1/2 cup	
SUGAR, BROWN PACKED	7 1/2 oz	1 cup	
GARLIC POWDER	7 1/8 oz	1 1/2 cup	
CORNSTARCH	1 1/8 oz	1/4 cup	
PEPPER, BLACK	1/2 oz	2 tbsp	
GINGER, GROUND	1/2 oz	2 1/3 tbsp	
WATER	18 lb	2 1/4 gal	
BEANS, GREEN, FROZEN	25 lb	5 3/4 gal	

Methods

- 1 Place sesame seeds on sheet pan in single layer. Toast for 9-11 minutes or until lightly browned. Do not overbake. Transfer immediately to another sheet pan to cool.
- 2 Combine apple juice, soy sauce, brown sugar, garlic powder, cornstarch, ginger and pepper in steam-jacketed kettle or stock pot. Stir well to dissolve cornstarch. Bring to a boil; reduce heat; simmer 5 minutes or until thick and clear. CCP: Hold at 140° F. or higher for use in Step 4.
- 3 Bring water to a boil in steam jacketed kettle or stock pot. Add beans; Stir well. Return to a boil. Cook 3 to 4 minutes or until almost tender, stirring occasionally. Drain well.
- 4 Add sauce to beans; stir-cook 2 to 3 minutes to evenly coat and thoroughly heat the beans. Do not overcook.
- 5 Remove to 4-12 x 20 x 2 1/2 inch serving pans. Sprinkle 3 1/2 oz (3/4 cup) sesame seeds over each 25 portions of beans. Toss to distribute sesame seeds. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 1, if a convection oven is used, bake at 350° F. 10 minutes or until lightly browned on low fan, open vent.
- 2 In Steps 3 through 5, use batch preparation methods to keep beans from overcooking.

JAPANESE VEGETABLE STIR FRY**Yield** 100 Portions**Pan Size** Tilting Fry Pan

() Pans 350° F.

Each Portion 3/4 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
81 cal	13 g	3 g	3 g	25 %	0 mg	393 mg	3 g	70 mg

Ingredients

	Weight	Measure	Issue
CARROTS, FRESH PEELED, CUT IN 1/8" DIAGONAL SLICES	7 3/4 lb	1 3/4 gal	9 5/8 lb
ONIONS, DRY PEELED, SLICED 1/2 INCH	2 lb	2 qt	2 1/4 lb
SOY SAUCE	1 3/4 lb	2 3/4 cup	
JUICE, PINEAPPLE, CANNED UNSWEETENED	11 3/4 oz	1 1/3 cup	
VINEGAR WHITE	1 3/4 oz	3 1/3 tbsps	
JUICE, LEMON, FRESH	1 oz	2 tbsps	
SUGAR, BROWN PACKED	5 1/2 oz	3/4 cup	
ONIONS, DRY PEELED, MINCED	2 oz	1/3 cup	
GINGER, GROUND	1/3 oz	2 1/3 tbsps	
GARLIC POWDER	1/10 oz	1 tsp	
WATER	7/8 oz	1 3/4 cup	
CORNSTARCH	3/4 oz	3 tbsps	
OIL, CANOLA	7 1/2 oz	1 cup	

Ingredients

	Weight	Measure	Issue
BROCCOLI CUTS, FROZEN TEMPERED	12 lb	3 gal	
BEANS, GREEN, FROZEN TEMPERED	5 lb	1 gal	
ONIONS, GREEN FRESH, TRIMMED, CUT IN 1/4" PIECES	1 lb	2 qt	1 1/4 lb

Methods

- 1 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Wash and trim fresh vegetables according to Recipe No. A-31. CCP: Refrigerate product at 41° F. or lower for use in Step 5.
- 2 Combine soy sauce, pineapple juice, vinegar and lemon juice.
- 3 Add brown sugar, minced onions, ginger and garlic to soy sauce mixture. Mix until well blended. Bring to a boil, reduce heat, simmer 1 minute.
- 4 Blend cornstarch with water to make a smooth paste. Slowly add paste to soy sauce mixture stirring constantly, simmer 5 minutes or until lightly thickened. Remove from heat. Keep warm for use in Step 6.
- 5 Stir-fry vegetables in 50 portion batches in salad oil as follows: Carrots - 3 minutes, add green beans and onion - 2 minutes; add broccoli - 2 minutes. Do not overcook. CCP: Hold at 140° F. or higher for serving.

Methods

- 6 Pour approximately 3 1/2 cups of sauce over each batch of vegetables and garnish with 1 quart of green onions.
- 7 CCP: Hold at 140° F. or higher for serving. Serve immediately.

SQUASH & CARROT MEDLEY**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 3/4 Cup (4 3/4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
44 cal	9 g	2 g	1 g	10 %	0 mg	134 mg	3 g	43 mg

Ingredients**Weight****Measure****Issue**

NONSTICK COOKING SPRAY

3/4 oz

CARROTS, FRESH PEELED, SLICED 1/4 INCH

8 lb

1 1/2 gal

9 3/4 lb

SQUASH, FRESH, SUMMER TYPE TRIMMED, CUT 1/2
LNGWSE, 1/2"SL

13 1/2 lb

2 3/4 gal

14 1/4 lb

SQUASH, FRESH, ZUCCHINI, RAW TRIMMED, CUT 1/2
LNGWSE, 1/2"SL

13 1/2 lb

2 3/4 gal

14 1/4 lb

GARLIC POWDER

1 5/8 oz

1/3 cup

SALT

1 oz

1 2/3 tbsps

BASIL, SWEET, CRUSHED

1/2 oz

1/3 cup

PEPPER, BLACK

1/4 oz

1 tbsps

ONIONS, GREEN TRIMMED, SLICED 1/4 INCH

13 1/2 oz

4 1/2 cup

1 lb

Methods

- 1 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Wash & trim fresh vegetables according to Recipe No. A-31. CCP: Refrigerate product at 41° F. or lower.
- 2 Lightly spray steam jacketed kettle with non-stick spray; add carrots; stir-cook 5 minutes.
- 3 Add yellow squash, zucchini, garlic, salt, basil, and pepper; stir well; cover; cook 5 minutes; uncover; stir-cook 3 to 4 minutes or until squash is tender-crisp. Do not overcook.
- 4 Transfer to serving pans; garnish with green onions. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 3, 27 lb frozen zucchini or frozen yellow squash may be used.

DEVEILED OVEN FRIES**Yield** 100 Portions**Pan Size** 18 x 26 inch sheet pan

(3) Pans 450° F.

Each Portion 4 to 5 wedges (2 3/4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
104 cal	22 g	3 g	1 g	9 %	0 mg	230 mg	2 g	14 mg

Ingredients

	Weight	Measure	Issue
CHILI POWDER	4 1/4 oz	1 cup	
GARLIC POWDER	3 oz	5/8 cup	
MUSTARD FLOUR	2 oz	5/8 cup	
SALT	1 7/8 oz	3 tbsp	
POTATO, WHITE, FRESH FOR BAKING; 3 X 1 1/2 X 1 INCH WEDGES	25 lb	4 1/2 gal	
NONSTICK COOKING SPRAY	2 oz		

Methods

- 1 Combine chili powder, garlic powder, mustard flour and salt.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Divide potatoes into 3 equal batches. Toss each well dried batch with 2/3 cup seasoning mixture.

Methods

- 3 Lightly spray sheet pans with cooking spray. Place 8 lb 8 oz (1 3/4 gal) seasoned potatoes skin side down on each pan. Lightly spray potatoes with cooking spray.
- 4 Bake 40 minutes; lightly spray potatoes; bake about 35 minutes longer or until tender and light brown. CCP: Hold at 140° F. or higher for serving.

Notes

- 1 In Step 4, if a convection oven is used, bake at 350° F. 20 minutes; spray; bake 15 minutes longer or until tender and light brown on high fan, open vent.

SOUTH OF THE BORDER BROCCOLI

Yield 100 Portions **Pan Size** 12 x 20 x 1 1/2 in Steam Table Pan (4) Pans ° F.
Each Portion 2/3 Cup (4 1/2 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
39 cal	7 g	4 g	0 g	8 %	0 mg	157 mg	2 g	79 mg

Ingredients

Weight	Measure	Issue
20 lb	3 gal	
8 lb		
7/8 oz	1 1/3 tbsp	
11 lb	5 1/4 qt	
1/2 oz	1/2 cup	

BROCCOLI CUTS, FROZEN

WATER, BOILING

SALT

SALSA CANNED

CILANTRO, DRY

Methods

- 1 Add broccoli to boiling salted water; return to a boil; cook uncovered, 5 minutes or until tender-crisp. Drain; place 5 lb in each pan.
- 2 Mix Salsa and cilantro. Heat to 140° F. Pour 2 lb 13 oz (5 1/4 cups) Salsa over broccoli in each pan. Mix lightly. CCP: Hold for service at 140° F. or higher.
- 3 Use batch preparation techniques. Toss salsa and broccoli just before service to prevent discoloration of the broccoli.

Notes

- 1 In Step 2, 5 oz fresh cilantro may be used for dry cilantro.

SOUTH OF THE BORDER MEDLEY**Yield** 100 Portions**Pan Size** 12 X 20 X 2 1/2 IN STEAM TABLE PAN(4) Pans ° F.**Each Portion** 2/3 CUP (4 1/2 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
36 cal	7 g	3 g	0 g	8 %	0 mg	160 mg	2 g	63 mg

Ingredients**Weight****Measure****Issue**

BROCCOLI CUTS, FROZEN

10 lb

1 1/2 gal

CAULIFLOWER, FROZEN

10 lb

8 5/8 qt

WATER, BOILING

8 lb

1 gal

SALT

7/8 oz

1 1/3 tbsp

SALSA CANNED

11 lb

5 1/4 qt

CILANTRO, DRY

1/2 oz

1/2 cup

Methods

- 1 Add broccoli and cauliflower to boiling salted water. Return to a boil; cook uncovered, 5 minutes or until tender-crisp. Drain; place 5 lb of evenly distributed vegetable mixture in each pan.
- 2 Mix salsa and cilantro. Heat to 140° F. Pour 2 lb 13 oz (5 1/4 cups) salsa over broccoli and cauliflower in each pan, mix lightly. CCP: Hold for service at 140° F. or higher.

Methods

- 3 Use batch preparation techniques. Toss salsa and vegetable medley just before service to prevent discoloration of the broccoli.

Notes

- 1 In Step 2, 5 oz fresh cilantro may be used for dry cilantro.

BAKED POTATO PANCAKES (FROZEN SHREDDED POTATO)

Yield 100 Portions **Pan Size** 18 x 26 inch sheet pan (7) Pans 425° F.

Each Portion 1 Cake (2.8 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
97 cal	15 g	5 g	3 g	22 %	5 mg	222 mg	2 g	77 mg

Ingredients

	Weight	Measure	Issue
POTATO, WHITE, FROZEN, SHREDDED	19 lb	3 1/2 gal	
CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED	2 lb	2 qt	
ONIONS, GREEN TRIMMED, FINELY CHOPPED	11 1/4 oz	2 1/2 cup	13 1/2 oz
ONIONS, DRY PEELED, FINELY CHOPPED	6 oz	1 cup	6 2/3 oz
EGG SUBSTITUTE PASTEURIZED, THAWED	1 3/8 lb	2 2/3 cup	
GARLIC POWDER	1 5/8 oz	1/3 cup	
SALT	1 1/4 oz	2 tbsp	
PEPPER, WHITE, GROUND	1/8 oz	1 1/2 tsp	
NONSTICK COOKING SPRAY	2 oz		

Methods

- 1 CCP: Thaw potatoes under constant refrigeration at unit temperature of 41° F. or lower.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add cheese, green onions and dry onions to potato; mix well.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Add garlic powder, salt and pepper to egg substitute; stir to blend.
- 4 Add egg mixture to potatoes; stir lightly to combine all ingredients.
- 5 Moderately spray each pan with about 1/4 oz non-stick cooking spray.
- 6 Shape potato mixture into 100 4 oz balls (1-No. 8 scoop). Place balls in rows 3 x 5 (15 balls) on each pan. Flatten into 4 inch by 1/2 inch thick cakes; lightly spray tops with non-stick cooking spray.
CCP: Refrigerate product at 41° F. or lower until ready to bake.
- 7 Bake 40 to 45 minutes or until well browned. CCP: Hold at 140° F. or higher for service.

Notes

- 1 If convection oven is used, bake at 375° F. 30 to 35 minutes or until well browned and until CCP: an internal temperature of 140° F. or higher is reached, on high fan, open vent.

BAKED POTATO PANCAKES (DEHYDRATED SHREDDED POTATO)

Yield 100 Portions **Pan Size** 18 x 26 inch sheet pan (7) Pans 425° F.
Each Portion 1 Cake (2.8 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
98 cal	17 g	5 g	2 g	17 %	5 mg	255 mg	0 g	69 mg

Ingredients

	Weight	Measure	Issue
POTATO, WHITE, SHREDDED, DEHYDRATED REHYDRATED, DRAINED	19 lb	10 1/2 qt	14 5/8 lb
CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED	2 lb	2 qt	
ONIONS, GREEN TRIMMED, FINELY CHOPPED	11 1/4 oz	2 1/2 cup	13 1/2 oz
ONIONS, DRY PEELED, FINELY CHOPPED	6 oz	1 cup	6 2/3 oz
EGG SUBSTITUTE PASTEURIZED, THAWED	1 3/8 lb	2 2/3 cup	
GARLIC POWDER	1 5/8 oz	1/3 cup	
SALT	1 1/4 oz	2 tbsps	
PEPPER, WHITE, GROUND	1/8 oz	1 1/2 tsp	
NONSTICK COOKING SPRAY	2 oz		

Methods

- 1 Use rehydrated, shredded potatoes; rehydrate according to package directions.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add cheese, green onions and dry onions to potato; mix well.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Add garlic powder, salt and pepper to egg substitute; stir to blend.
- 4 Add egg mixture to potatoes; stir lightly to combine all ingredients.
- 5 Moderately spray each pan with about 1/4 oz non-stick cooking spray.
- 6 Shape potato mixture into 100 4 oz balls (1-No. 8 scoop). Place balls in rows 3 x 5 (15 balls) on each pan. Flatten into 4 inch by 1/2 inch thick cakes; lightly spray tops with non-stick cooking spray.
CCP: Refrigerate product at 41° F. or lower until ready to bake.
- 7 Bake 40 to 45 minutes or until well browned. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 7, if a convection oven is used, bake at 375° F. 30 to 35 minutes or until well browned and until CCP: an internal temperature of 140° F. or higher is reached, on high fan, open vent.

POTATOES AND HERBS**Yield** 100 Portions**Pan Size** 12 x 20 x 2 1/2 in Steam Table Pan

(4) Pans 375° F.

Each Portion 2/3 Cup (5 1/2 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
112 cal	25 g	3 g	0 g	3 %	0 mg	45 mg	2 g	15 mg

Ingredients

	Weight	Measure	Issue
GARLIC POWDER	3/4 oz	2 2/3 tbsp	
PARSLEY FLAKES, DEHYDRATED	1/2 oz	3/4 cup	
DILL WEED DRY	1/3 oz	3 tbsp	
PEPPER, BLACK	1/8 oz	2 tsp	
THYME LEAVES, DRIED	1/8 oz	1 tbsp	
POTATO, WHITE, FRESH PARED, SLICED, 1/4 INCH	28 lb	5 5/8 gal	34 3/8 lb
ONIONS, DRY PEELED, CHOPPED	4 lb	3 qt	4 3/8 lb
BROTH, VEGETABLE	9 3/8 lb	4 1/2 qt	

Methods

- 1 Thoroughly combine garlic powder, parsley, dillweed, pepper and thyme.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Place 7 lb (5 5/8 qt) potatoes, 1 lb (3 cups) onions, and about 1/2 oz (1/3 cup) herb mixture in each pan.

Methods

- 3 Gently and thoroughly toss potatoes with onions and herbs to evenly distribute onions and herbs.
- 4 Prepare vegetable stock according to package directions. Pour about 2 lb 5 oz (4 1/2 cups) stock around edges of potato mixture in each pan.
- 5 Bake 1 hour 45 minutes or until potatoes are tender and most of the stock is absorbed. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 4, 4 1/2 qt chicken or beef stock may be used. Prepare according to package directions.
- 2 In Step 5, if convection oven is used, bake at 350° F. about 60 to 65 minutes or until potatoes are tender and most of the stock is absorbed.

GARLIC CHEESE POTATOES**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1/2 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
114 cal	21 g	4 g	2 g	12 %	3 mg	224 mg	2 g	81 mg

Ingredients**Weight****Measure****Issue**

POTATO, WHITE, FRESH RUSSET, PEELED, QUARTERED

24 lb

4 1/3 gal

27 lb

WATER

12 lb

6 qt

MARGARINE

2 oz

1/4 cup

MILK, NONFAT, DRY

8 oz

1 7/8 cup

WATER

2 1/3 lb

9 1/2 cup

SALT

1 1/4 oz

2 tbs

GARLIC POWDER

1 oz

1/4 cup

CHEESE, GRATED, PARMESAN

13 oz

4 cup

Methods

- 1 CCP: Wash vegetables thoroughly in a clean, sanitized sink. In large stock pot, cover peeled, quartered potatoes with cold water; bring to rapid boil; reduce heat; simmer and cook until potatoes are tender throughout. CCP: Temperature of potatoes must reach 145° F. or higher. Drain potatoes.
- 2 Reconstitute milk. Heat margarine, milk, salt, and garlic until just hot. Place potatoes in a large mixer, add 2/3 of the milk mixture, whip until potatoes are just combined. Add remainder of the milk if necessary for a fluffy, not dry, consistency.
- 3 Fold in parmesan cheese. Serve. CCP: Hold at 140° F. or higher for service.

ITALIAN ROASTED POTATOES

Yield 100 Portions

Pan Size 18 x 26 Sheet Pan

(3) Pans 400° F.

Each Portion 1/2 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
117 cal	26 g	3 g	1 g	5 %	0 mg	242 mg	2 g	21 mg

Ingredients

POTATO, WHITE, FRESH RAW, DICED

Weight

Measure

Issue

30 lb

37 lb

OIL, CANOLA

2 oz

4 tbsp

OREGANO, CRUSHED

2/3 oz

4 tbsp

BASIL, SWEET, CRUSHED

1/8 oz

2 tbsp

ROSEMARY, GROUND

oz

1 tbsp

THYME, GROUND

oz

1 tbsp

GARLIC POWDER

1/4 oz

1 tbsp

SALT

1 3/4 oz

3 tbsp

PEPPER, BLACK

1/2 oz

2 tbsp

TOMATOES, CANNED, DICED, DRAINED

3 lb

6 cup

4 lb

PARSLEY FLAKES, DEHYDRATED

1/2 oz

1 cup

Methods

- 1 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Combine diced potatoes, oil, oregano, basil, rosemary, thyme, garlic, salt and pepper. Toss until thoroughly blended.
- 2 Place 8 lb potatoes in each sheet pan. Roast 400° F. conventional oven for 25 minutes or until potatoes are browned and cooked through.
- 3 Add 1 lb drained chopped tomatoes to each pan of potatoes, add parsley and toss. Return to oven and heat until heated through. CCP: Hold for service at 140° F. or higher.

OKRA MELANGE**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans 400° F.

Each Portion 1/2 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
41 cal	8 g	2 g	1 g	16 %	0 mg	210 mg	1 g	63 mg

Ingredients

NONSTICK COOKING SPRAY

Weight**Measure****Issue**

2 oz

ONIONS, DRY PEELED, CHOPPED

2 lb

1 1/2 qt

2 1/4 lb

GARLIC POWDER

2 oz

1/2 cup

CELERY, FRESH RAW, CHOPPED

1 lb

1 qt

1 1/8 lb

PEPPERS, SWEET, FRESH, GREEN

2 lb

1 1/2 qt

2 lb

OKRA, FROZEN, CUT

12 lb

2 1/4 gal

TOMATOES, CANNED, DICED, DRAINED

7 lb

3 1/4 qt

9 lb

SALT

1 1/3 oz

2 tbsps

PEPPER, BLACK

1/3 oz

1 tbsps

JUICE, LEMON, FRESH

8 oz

1 cup

PARSLEY FLAKES, DEHYDRATED

1/8 oz

1/4 cup

BREAD CRUMBS, DRY

1/4 lb

1 cup

Methods

- 1 CCP: Thoroughly wash vegetables in a clean, sanitized sink. In a steam jacketed kettle, saute onions and garlic in vegetable spray until translucent. Add celery and bell peppers. Cook an additional 5 minutes.
- 2 Add thawed okra and drained tomatoes. Cook until okra is warmed through.
- 3 Season with salt, pepper, lemon juice and parsley. Place in baking pans. Sprinkle with bread crumbs, bake in 400° F. convection oven for 10 minutes or until bread crumbs are brown. CCP: Hold at 140° F. or higher for service.

ROASTED PEPPER POTATOES

Yield 100 Portions

Pan Size 2 1/2" line pans

(2) Pans ° F.

Each Portion 2/3 Cup (5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
99 cal	17 g	2 g	3 g	22 %	0 mg	174 mg	2 g	20 mg

Ingredients

Weight

Measure

Issue

POTATO, WHITE, BAKING, FRESH PEELED, CUBED

20 lb

24 2/3 lb

MILK, NONFAT, DRY

3 1/4 oz

3/4 cup

WATER

1 7/8 lb

3 3/4 cup

PIMIENTOS, NOT DRAINED

2 lb

3 cup

MARGARINE

1/2 lb

1 cup

SALT

1 1/2 oz

2 tbsps

PEPPER, BLACK

1 oz

4 tbsps

PARSLEY FLAKES, DEHYDRATED

3/4 oz

1 cup

NONSTICK COOKING SPRAY

2 oz

Methods

- 1 CCP: Thoroughly wash potatoes in a clean, sanitized sink. Steam peeled, cubed potatoes for 15 minutes or until tender.
- 2 Reconstitute milk. Scald milk.
- 3 Whip the hot potatoes; add pimentos, milk, margarine, salt, pepper and parsley. Mix on medium low speed for 3 to 4 minutes or until thoroughly whipped. CCP: Temperature must reach 140° F. or higher.
- 4 Divide potatoes among 2-2 1/2 inch steam table pans. Spray top of potatoes with cooking spray. CCP: Hold at 140° F. or above until time of service.